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'She's a good sport and good fun and makes everyone feel so at ease'
Dame Joanna Lumley

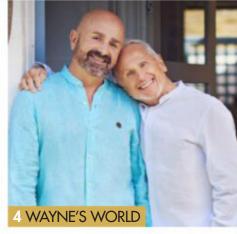




'We were like a souple of kids on set'

MARGOT ROBBLE LIGHTS UP LONDON AT STAR-STUDDED PREMIERE WITH RYAN GOSLING













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WAYNE SLEEP still has the moves at 75 as he

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#HelloToKindness

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Italian job



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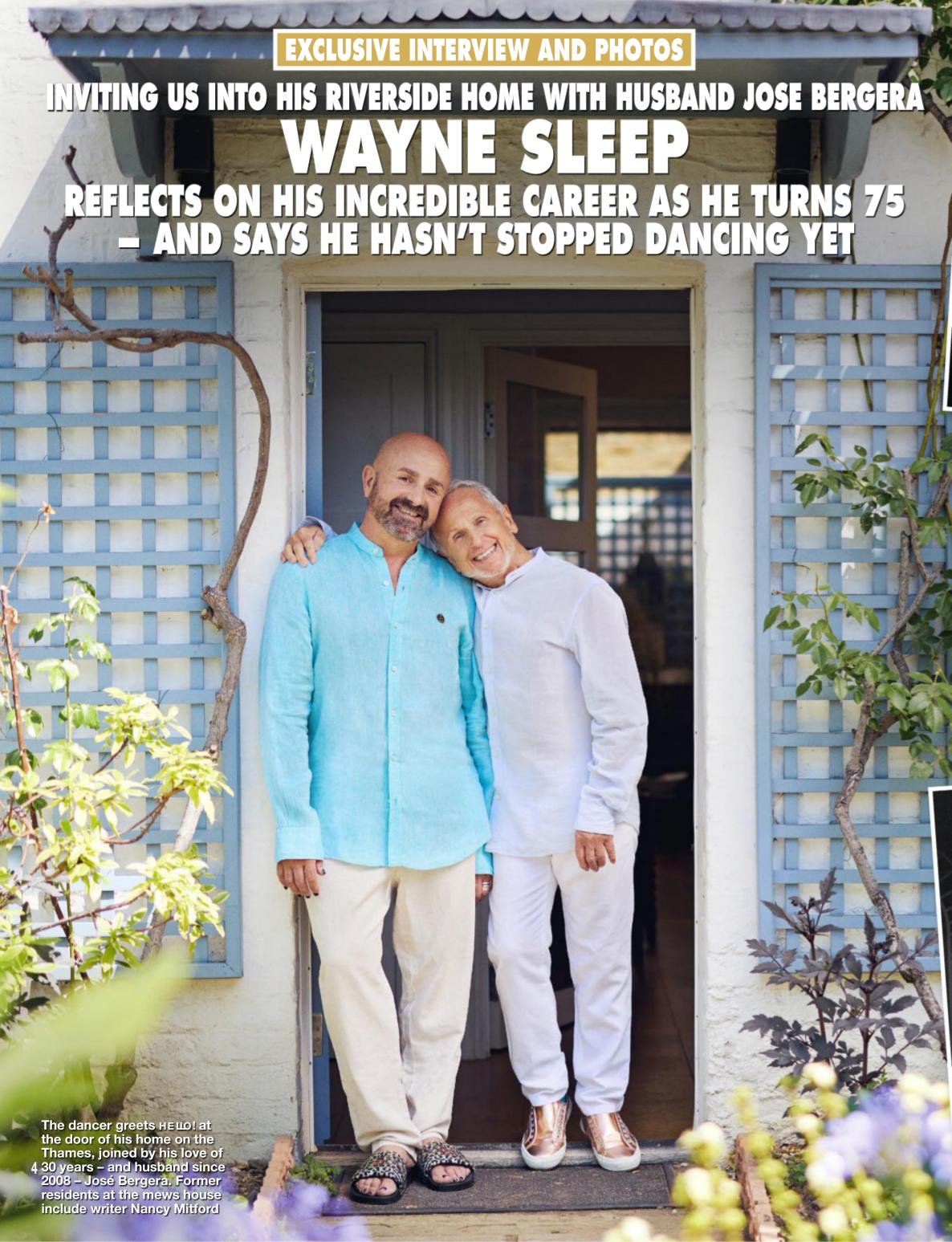
Barbie





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career. Black-and-white prints show the virtuoso dancer flying through the air in a split leap or grand jeté; taking a curtain call with Rudolf Nureyev; performing with the then Princess of Wales, and larking about backstage with friends Freddie Mercury and Sir Elton John.

As a principal dancer with the Royal Ballet for many years Wayne, who turns 75 this week, was advised not to hang up pictures of himself – it was considered vain.

He was clearly having none of it – just as he is relishing the thought of being the centre of attention at his birthday of your modesty."

He feels "exactly the same as I've always felt, but just not with the muscle and the leanness".

ON THE MOVE

Diminutive and impish – at 5ft 2in he is the smallest male dancer ever to have joined the Royal Ballet -Wayne is full of energy and fizz. He is quick to laugh and rarely sits still, his feet tip-tapping on the floor to some silent score or his arms waving elegantly.

He often jumps up to demonstrate a dance move while we chat in the living room of his beautiful mews house overlooking the Thames, which once belonged

To mark his milestone birthday, the self-styled "Pocket Apollo" is being interviewed about his career at the Royal Opera House on the day itself. The 600-strong sell-out audience at Wayne Sleep OBE: A 75th Birthday Celebration, hosted by Alan Titchmarsh, will also be treated to a performance from the star dancer.

He's writing his memoirs, too, which will no doubt detail how he transitioned from classical ballet to mainstream showbusiness with his own dance company, Dash, and became a TV star and a reality TV stalwart on shows including Celebrity Big Brother and I'm a Celebrity... Get Me Out of Here!.

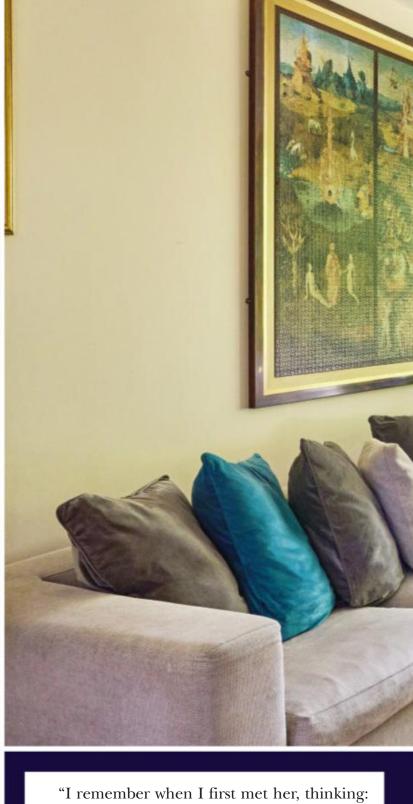
The Royal Opera House











"I remember when I first met her, thinking: 'Where's the face?" he says, stretching his neck to look upwards. "I thought: 'I'm not dancing with you, dear."

Diana had got in touch out of the blue with an idea to surprise her then husband the Prince of Wales – now the King.

"She was very meticulous. She put the music together and said: 'What are you going to wear?' Luckily, she could dance quite well and

A framed shirt by designer Ossie Clark (left) - another of Wayne's many friends - joins the star's mementos, which include awards (right) from a lifetime in showbusiness. "I first danced on the Covent Garden stage when I was 14 with the Bolshoi," he says. "We'd stand in the wings and my jaw just dropped. The Russian men are more rigorous, more passionate. [British dancers] all do the same steps, but we have a more polite way of doing it"





had a good line as she'd been taught at ballet school." Unbeknown to Diana, Wayne's initial plan was to choreograph the piece and recruit a tall principal to dance it. He changed his mind, however, when they met

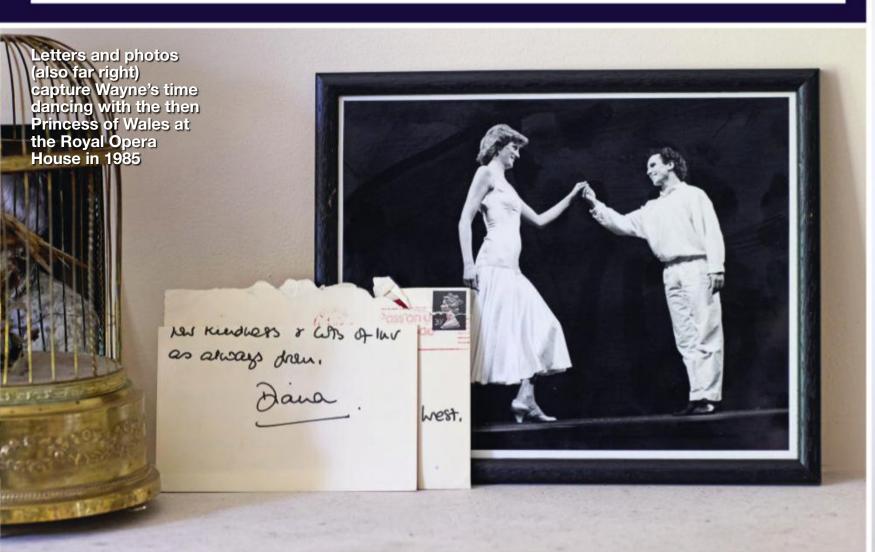
ROYAL GIGGLES

at the rehearsal studio.

"I said to her: 'Do you mind if I sit down?' and she said: 'Why?' and I said: 'I had a very late night last night.' She said: 'You naughty boy,' and we started giggling.

"If somebody doesn't laugh in my house in the first half hour, they never come back. A lot of people are very serious about themselves, but you need to have a sense of humour, especially in ballet, because it's so hard. So when I found out she had a sense of humour, I realised [the comic potential] in her being tall and me being small."

They remained friends for years afterwards – Diana would visit Wayne at his home in South Kensington, a place of comfort and solace: "It was her safe house."



















Posters document the dancer's varied career, which began with classical ballet before he became a mainstream star, partying with the likes of Shirley Bassey and Liza Minnelli (all left). "I didn't go out and search to be on TV," he says. "I was asked to and then it built up"

However, by the time of her death in 1997, they'd drifted apart. "I think she decided to rein in everything and certain Christmas cards had to go," he says philosophically.

Diana would never talk to him about anything too personal and even if she did: "I wouldn't say anything."

He is, he says, "always discreet about other people", which is just as well, given the calibre of some of his friends, who include the artist David Hockney, whose work is scattered about the house and whom he's just visited in France, as well as Sir Elton and Queen frontman Freddie.

"Freddie used to call me Miss Sleep and he was Melina Mercouri. Elton was Sharon and John Reid [Elton's former manager] was Beryl. We all had girls' names – it was just what was done then. It had nothing to do with being gay."

MEANT TO BE

Despite his friends trying to persuade him to come out, Wayne kept his sexuality hidden until his mother Joan, whom he adored, died 30 years ago.

That same year, he met José in a bar one night in southern Spain, where Wayne had an apartment.

"Next morning, I was on the beach, he sat down next to me – '¡Hola!' – and that was it.

"I was 45 at the time and had

resigned myself to living alone. My mother had died that June and the relief of being able to tell the truth about my sexuality – something lifted. I felt guilty for that because I was so sorry when she died.

"I loved her so much and that's never gone," he adds, quietly. "I talk to her still, sometimes, and if you believe in the spiritual – I think she sent him to me."

At the time, José, who now works in their local pub, didn't know who Wayne was. "And that was wonderful," says the dancer. Until one day, they were in the local hotel and spotted a **HELLO!** magazine with a small picture of Wayne on the front cover. "So thank you, **HELLO!**," he jokes.

José tells us: "When I saw him,



I thought: 'Who is this guy?' My heart was beating out of my chest. What a handsome man!

"My feelings are still the same or even stronger – even when there are days I want to kill him," he adds, laughing. "I guess this is love!

"Thirty years on and counting. I'm always caring and protective about the person I love."

Comparisons have been made between Wayne and the character Billy Elliot – a boy who discovers a passion for ballet – and it's easy to see why.

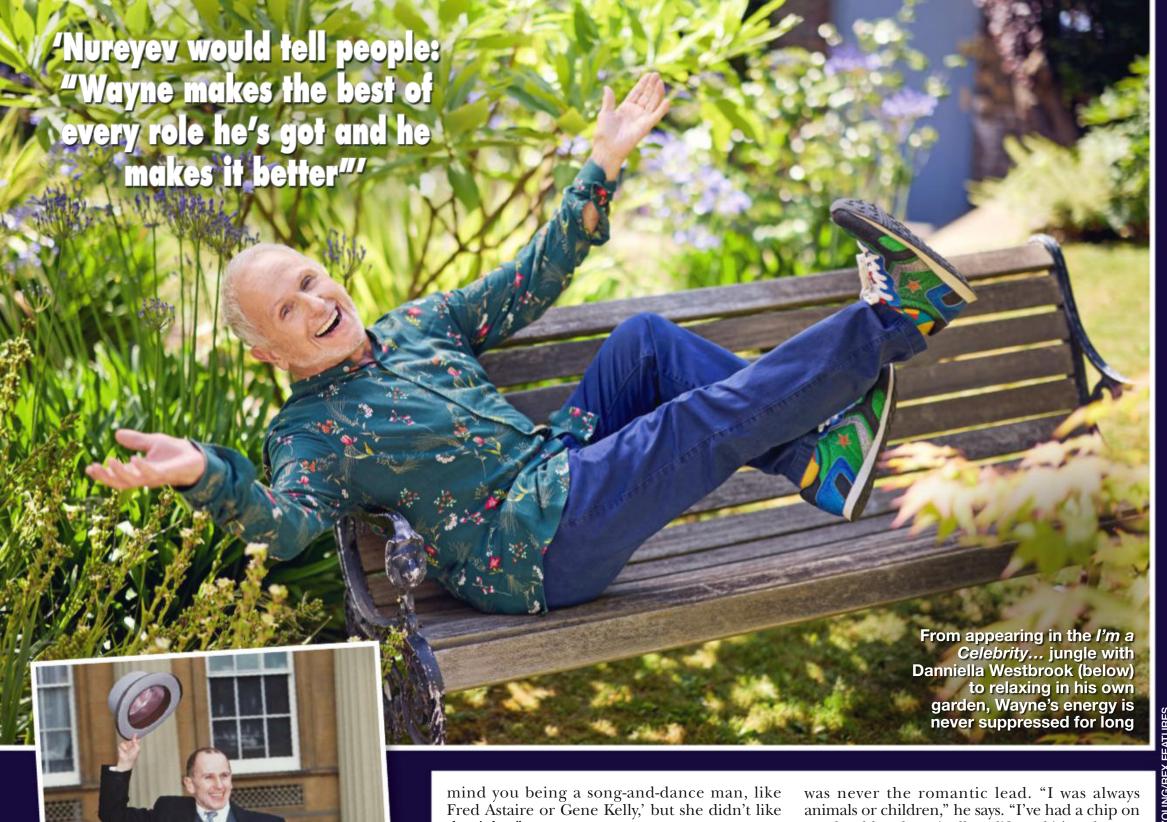
Like Billy, Wayne grew up in the north-east of England, in Hartlepool, in a working-class, single-parent family.

A member of the school rugby team, he'd started tap classes as a child, but won a dance competition at which an adjudicator told Joan, who wanted him to be a doctor, that he should have ballet classes.

She wasn't keen, he says. "She'd said to me: 'I don't







the tights."

At 13, he won a scholarship to the Royal Ballet School in Richmond – one of only two scholarships for 350 applicants - but there, he discovered how his height could potentially restrict his ballet career.

"Suddenly everybody was going: 'Grow, Sleep, grow!' I realised I wasn't going to get into the company – or any other company – after years of training.

"I was in my second year and about to take hormones to grow – which was dangerous and not to be recommended."

News of his treatment reached the founder of the Royal Ballet, Dame Ninette de Valois, who took him to one side.

"She said: 'What's this I hear about you taking pills? You're not to do it. You're just going to have to turn twice as fast as everybody else and jump twice as high.' So I did.

"I wouldn't have got in [to the company] if I as just as good as everyone else."

LIFELONG REGRET

A virtuoso dancer, Wayne had roles created for him by revered choreographers including Sir Frederick Ashton and Sir Kenneth MacMillan.

He was also Puck to Nureyev's Oberon in A Midsummer Night's Dream and the two became friends. "You didn't know what you'd get from him from day to day," he says. "He was either the gentlest, loveliest man or he could be: 'Get out of the f*****g way!' if he was in a bad temper."

Nureyev was, however, always encouraging. "He'd tell people: 'Wayne makes the best of every role he's got and he makes it better."

To his continued disappointment, Wayne

my shoulder about it all my life and it's only now, looking back, I realise how alone I was."

The lack of romantic roles led him to film, TV and theatre - he originated the role of Mr Mistoffelees in Andrew Lloyd Webber's musical Cats – making him a household name.

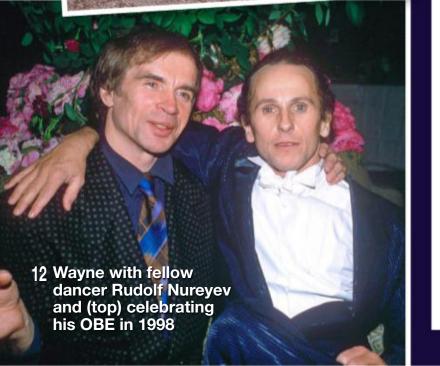
Dismissive of snobbery from the classical world for becoming "commercial", he says: "Whether it's ballet, jazz, comedy, we're here to entertain."

The highlight of his career is, he reflects: "For my mother to have shared my success. I wouldn't have wanted any of this without her seeing that everything she'd been put through had turned out all right."

And will he ever retire? "No!" he exclaims. "I'm available!"

> INTERVIEW: ROSALIND POWELL PHOTOS: DAVID VENNI

HAIR & MAKE-UP: ALICE THEOBALD AT ARLINGTON ARTISTS USING DIOR AND MORGANS POMADE





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where he enjoys the good life especially after proposing to his radio DJ and TV presenter girlfriend on Ibiza in May last year.

Thor actor Chris Hemsworth, 39, and actress and model wife Elsa Pataky, who turns 47 this week, also jetted to Ibiza to explore the sandy beaches and catch some scorchinghot rays. They proved their marriage

HELLO! in April, with an excited Neil telling us: "I'd planned to ask Chyna to marry me before we knew she was pregnant.

"Then we found out and I was like: 'Oh, this is brilliant – everything is coming together."

REPORT: LILY WADDELL















Fitting colour: Britain's Got Talent judge Amanda Holden wears a Vetements minidress 19 featuring in-built gloves to see the film with 11-year-old daughter Hollie, who is equally stylish in Dolce & Gabbana. Even Britain's telephone boxes are given a pink makeover, much to the delight of Spencer Matthews and Vogue Williams (above left)

INTERVIEW: KATIE ELLIS/FEATS

end of this movie."

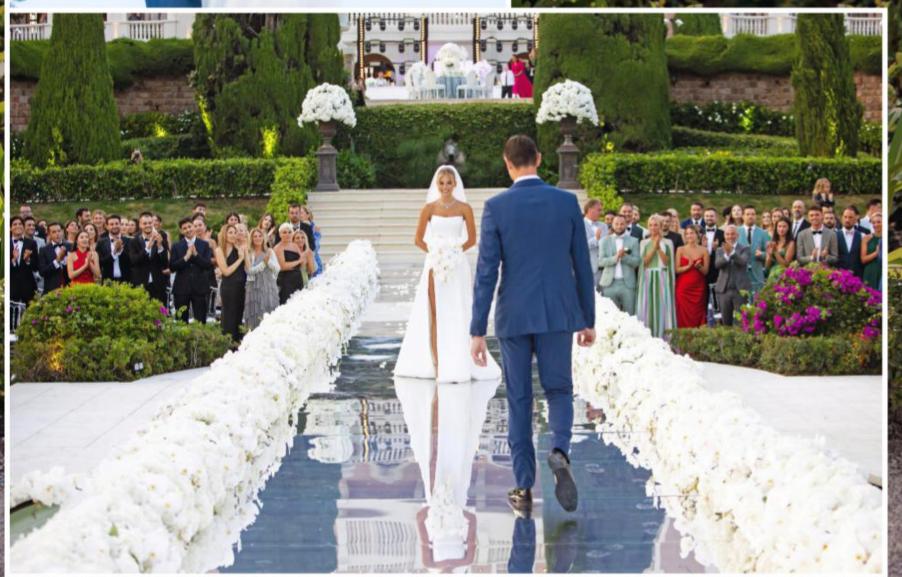
Barbie-hater and love this movie," Margot adds. "It has so much heart and it has something important to say about humanity and society in the real world. Whoever you are, you're going to be laughing and crying for Barbie by the

'Everything was perfect. I had to do everything I could to hold back the tears' Mishel





PROVING HE IS A KEEPER, FORMER CHELSEA F.C. STAR THIBAUT COURTOIS WEDS MISHEL GERZIG IN A FAIRYTALE FRENCH RIVIERA CHATEAU SETTING



Overcome with joy, Thibaut walks towards Mishel as she glides up the mirrored aisle (left), before the newlyweds share a kiss (above left) at the spectacular location (top), the Château de la Croix des Gardes in Cannes



f a fairytale wedding was his goal, footballer Thibaut Courtois certainly scored when he married Israeli model Mishel Gerzig in the most magical of settings.

With views of the sparkling Mediterranean framed by 25 acres of verdant gardens, there could hardly have been a more enchanting backdrop than the magnificent Château de la Croix des Gardes in Cannes – a location that served as a setting in Alfred Hitchcock's *To Catch a Thief*, starring Grace Kelly, almost seven decades ago.

"It was even better than in our dreams," the Real Madrid goalkeeper, 31, and his new wife tell **HELLO!**'s sister publication **:HOLA!** of their special day, which took place on 26 June, as they exclusively share their wedding album.

The 26-year-old bride was every inch as breathtaking as her surroundings, radiant in a timelessly elegant strapless gown by May Mashiah, Suarez jewels and shoes adorned with glittering charms bearing the initials "M" for Mishel and "T" for Thibaut.

PERFECT SETTING

Romantic violin music and sprays of orchids – the bride's favourite flower – and white hydrangeas set the tone for the nuptials as the Spanish club's No. 1, overcome with joy, walked to meet his bride as she glided up the pristine mirrored aisle.

"I was very excited and thinking how beautiful she looked," says the Belgium international, who spent seven years with Chelsea, twice winning the Premier League, before leaving London for Madrid in 2018.

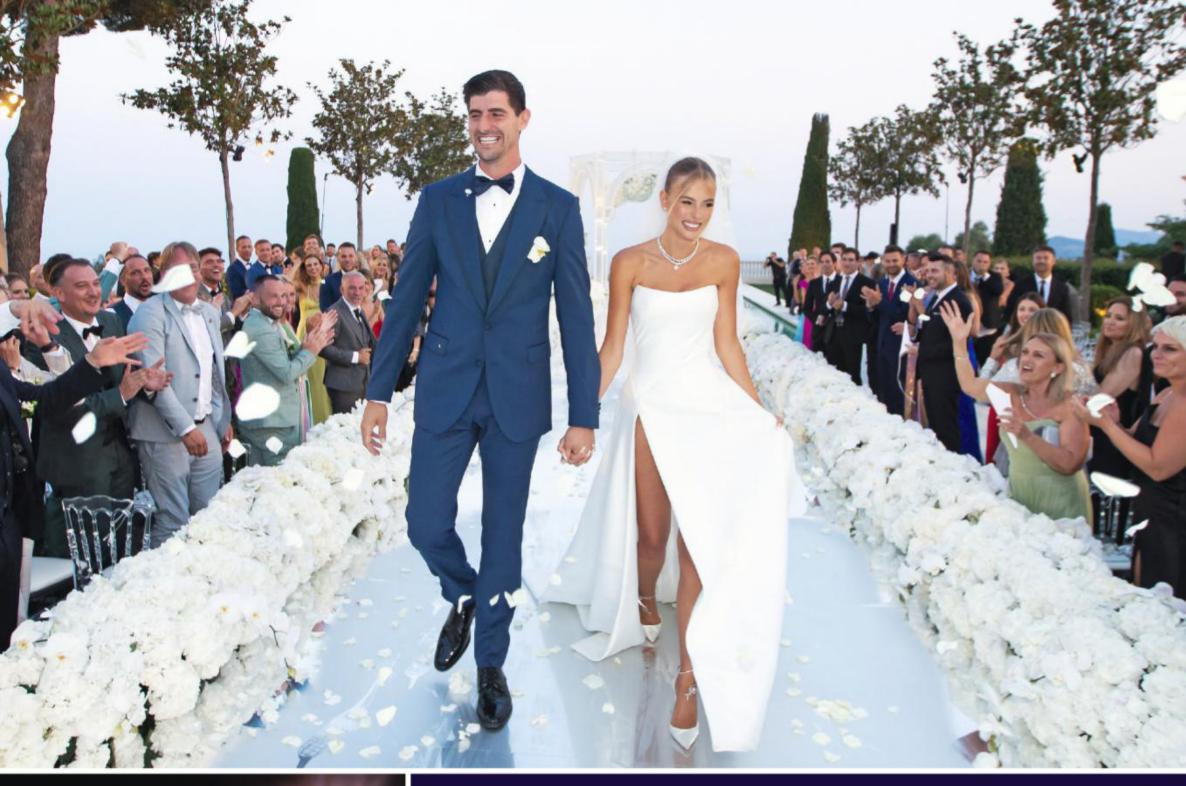
"I had to do everything I could to hold back the tears," says Mishel, who completed her bridal look with a bejewelled veil bearing the words: "A Lifetime with You".

"Everything, and especially Thibaut, was perfect," she adds of her groom, who looked dapper in a smart three-piece blue suit by Dolce & Gabbana.

Once the bride and groom had said "I do" during the ceremony, which had Jewish and Catholic elements, they sealed their union with a fun personal handshake.

"Following the tradition of my country,"







their four-tiered wedding cake, featuring miniature models of themselves playing backgammon, their favourite game we had a gathering a few hours before the wedding with our close friends and family," says Mishel. "At the ceremony, Thibaut broke a glass, which is a Jewish tradition."

The newlyweds and their 300 guests sat down to a feast of tomato stuffed with burrata, followed by fillet of sea bass with courgette flowers or roasted veal with herbs, while DJ Itay Galo was in charge of the music.

Once Mishel had changed into her second May Mashiah gown of the day – a pearlescent creation inspired by her love of the sea – the couple cut the four-tiered wedding cake, which was adorned with a miniature model of themselves playing their favourite game: backgammon.

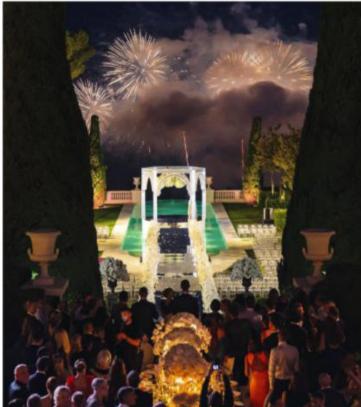
The evening's festivities kicked off with the

first dance, described by the pair as the most romantic part of the day, and a firework display over the sea, followed by a party inspired by Tomorrowland, a well-known techno music festival held in the groom's native Belgium.

DANCE THE NIGHT AWAY

With Mishel dazzling in her third and final outfit, a May Mashiah minidress encrusted with Swarovski crystals, celebrations went on until the early hours of the morning, hosted by award-winning Dutch DJ Martin Garrix, a great friend of the bride and groom, and DJ Valentino Ignoto.

The couple's dream wedding was the perfect finishing touch to their love story, which began when one of Mishel's Instagram posts – a picture







of her dog Mylo – caught the attention of Thibaut. "So cute," he commented, heralding the beginning of their romance.

A few months later, they fell in love on their first date, at Madrid's trendy Ten Con Ten restaurant, and in June 2022, just days after Real Madrid won the Champions League, the couple got engaged on a luxury yacht in Positano on Italy's Amalfi Coast.

DREAMS COME TRUE

"It was super intimate and romantic – he couldn't have made it more perfect," says Mishel of Thibaut's proposal, adding: "It was a surprise."

Now that they've sealed their love in "the best party of our lives", the pair, who went on to honeymoon in Bora Bora, are on cloud nine.

"It was the happiest day of my life," Thibaut later posted on Instagram, adding: "I am so excited for all the wonderful moments we have ahead of us."

REPORT: ANA CAAVEIRO PHOTOS: @PEOPLEPHOTOGRAPHY

PRODUCTION & DESIGN: @SKY_PRODUCTION GROOM'S OUTFIT: DOLCE & GABBANA BRIDE'S DRESS & SHOES: MAY MASHIAH JEWELLERY: SUAREZ JEWELLERY DECORATION: @SHANI.NATALIE_EVENTDESIGN & @TUSCANYFLOWERS HAIR & MAKE-UP: RAN KARISI & ELLE ADIDA

'As Mishel walked up the aisle I was very excited, thinking how beautiful she looked' Thibaut Mishel dances in one of her evening dresses, a dazzling Swarovski crystal-encrusted May Mashiah minidress, after holding aloft her bouquet of white orchids (above left)









EXCLUSIVE INTERVIEW

AFTER BECOMING THE FIRST (1'M A CELEBRITY...' LEGEND MYLEENE KLASS LIVING IN HARMONY AND MAKING A BETTER WORLD FOR HER CHILDREN

yleene Klass may have been crowned the first ever Legend on *I'm a Celebrity...Get Me Out of Here!*'s all-star spin-off this year, but if you thought that meant she's now getting any special treatment from her three children, you'd be mistaken.

"Nobody treats me as a legend in my house, I'm still just Mum," Myleene – who is parent to daughters Ava, 15, and Hero, 12, as well as Apollo, her three-year-old son with fiancé Simon Motson – tells **HELLO!** with a laugh.

Seventeen years after first entering the *I'm a Celebrity...* jungle, Myleene, 45, "never thought" she would be back on the show again. For *I'm a Celebrity... South Africa!*, she camped in Kruger National Park with fellow past contestants including Carol Vorderman, Phil Tufnell and Jordan Banjo.

"I'm a different person to when I first went in. It felt really good to be able to represent women and bring

that crown home to my daughters," says the former Hear'Say star, who donated her £100,000 prize money to Save the Children UK, of which she has been an ambassador since January 2012.

WALKING THE WALK

"We always talk about what it's like to walk a mile in another person's shoes and I've walked those miles," she says. "I've seen children who are playing next to ships, because that's where their families are buried after a tsunami; I've been to Bangladesh and walked with women who have had to walk eight hours when they're in labour; I've rescued child brides in Tanzania; so I know money makes a huge difference. That's why there wasn't a shadow of a doubt in knowing who I was going to give that money to."

Myleene's feet have barely touched the ground since returning to the UK following her victory in May. "I'm 100 per cent

Seventeen years after she first entered the I'm a Celebrity... Get Me Out of Here! jungle (above), Myleene is back in the winner's seat with hosts Ant and Dec (above left) on the debut allstars version of the show





popped the question in 2020

'I'm 100 per cent thriving now more than ever. I wear so many hats – as women that's what we do'

thriving now more than ever," says the star, who presents shows on Classic FM and Smooth Radio, runs meal-kit business My Supper Hero and has a long-standing Next range that sells one of her items every 35 seconds. "I wear so many hats – as women that's what we do."

She is also an ambassador for lifestyle brand Skechers. Its innovative comfort footwear certainly comes in handy when she is dashing from job to job.

"When I was presenting coverage of the coronation in May, the first thing I did was put on my Skechers and run up The Mall to get to my radio show on time.

"My family and I have been wearing Skechers long before I became an official ambassador," she adds.

A FAMILY IN TUNE

Myleene is full of pride for her children, who are all blessed with the same musical talent as their mum. Ava is a cellist and attends London's prestigious Royal Academy of Music – which classically trained pianist Myleene attended herself – Hero plays the trumpet as well as designing outfits, and Apollo seems destined to follow in his mum's and sisters' footsteps as a piano player.

"I'm starting to teach the baby to play the piano. It's really lovely to have that time with him and to share a passion with your child is such a special thing," says the proud mum, who also enjoys teaching singing and dancing classes at Apollo's preschool.

Family is at the heart of

'Once you see something that's wrong and know you've the power to change it, you have to do something'

everything Myleene does, which is why one of her biggest passions is helping make a better world for her daughters by campaigning for change at Government level for women's health care.

MAKING A CHANGE

Over the past three and a half years, the star has been on a mission to overhaul the healthcare system in place for women experiencing miscarriage.

She was set upon this unexpected political path after making the Bafta-nominated documentary Myleene Klass: Miscarriage and Me in 2021, in which she shared her own heartbreaking experience of losing four babies.

"I wasn't intending on going down this route, but once you see something that's wrong and know that you've got the power to change it, you have to do something," she says.

With such a jam-packed work schedule and a busy family life, it's little surprise that Myleene hasn't had the chance to finish planning her wedding to businessman Simon, who proposed in August 2020.

"I would love to have planned it all out by now," she says with a smile. "We're slightly behind on it at the moment but it's definitely something we're going to get round to."

INTERVIEW: EMILY HORAN

Myleene is an ambassador for Skechers







THE INSIDE STORY

PRINCESS BEATRICE DINNER DATE AMONG THE STARS

I twas all about the prints – and the Princess – at a starry event in London, where Princess Beatrice was dressed to frill in a patterned silk minidress by Chloé, complete with ruffled hem and sleeves.

The 34-year-old royal was accompanied by her husband, Edoardo Mapelli Mozzi (together left) at The Twenty Two hotel in Grosvenor Square. Ahead of their third wedding anniversary on 17 July, they looked happier than ever, later leaving the venue hand in hand.

Equally eye-catching, fellow guest Sabrina Elba (below right, with husband Idris) had everyone fooled with a Jean Paul Gaultier illusion dress. Seemingly daringly sheer, the bold, form-fitting design actually revealed nothing – other than the model's willingness to take risks with her wardrobe.

Sabrina and Idris were enjoying a well-earnt night out after marking a year since the launch of their skincare brand S'Able Labs. They were not the only Hollywood couple on the guest list for dinner, however. Billionaire businessman and hotel co-owner Jamie Reuben welcomed several of his A-list friends to celebrate its launch, including Katy Perry and Orlando Bloom (below centre), Ellie Goulding and her husband Caspar Jopling (below left) and Cara Delevingne.





SARAH, DUCHESS OF YORK OUT OF THE DOG HOUSE

They've settled happily into their new life with Sarah, Duchess of York, but Elizabeth II's corgis Muick and Sandy (left, with Sarah) were not amused when exercise was put on paws following their owner's cancer diagnosis and subsequent surgery.

Sarah, 63, who has been recuperating at Royal Elodge in Windsor after undergoing a mastectomy, shared an update on her progress via her podcast, Tea Talks with the Duchess & Sarah, and said: "[The dogs] don't understand that perhaps I'm not as mobile as I was. They're used to people coming in and taking them for walks. So they look at me, going: And? Your point is what? You've got your feet up, watching Wimbledon. Oh no, Mum, you're out. We've got stuff to do."

Sharing a clip of the show on Instagram, Sarah ö wrote she was "slowly working my way back to a healthy body post-surgery" and doggy exercise was back on the agenda. "The corgis and I are so excited to be taking our walks together again," she said.

Muick and Sandy aren't the only ones to benefit. Sarah and her ex-husband the Duke of York, with whom she shares the lodge, also own five Norfolk terriers, and all seven dogs recently accompanied them on a poignant outing – a Windsor woodland walk favoured by Elizabeth II. "It was very moving," Sarah told podcast co-host Sarah Thomson.



THE PRINCESS ROYAL GAME ON AS THE KING'S SISTER SUPPORTS A CAUSE CLOSE TO HER HEART

There were chuckles and chukkas galore when the Princess Royal (right) attended a charity polo day near her Gatcombe Park home in Gloucestershire.

Princess Anne, 72, visited Cirencester Park Polo Club for a fundraising day in support of the Spinal Injuries Association (SIA), of which she has been royal patron for almost 40 years.

A former Olympic equestrian herself – and an unwavering champion of the SIA and its work – the King's sister chatted with members and fellow supporters of the charity, including its chair Faisal Hussain (below right).

She also gave a speech paying tribute to Baroness Masham, who was instrumental in founding the association in 1974, ten years before Anne became patron.

One of Britain's first Paralympic medallists, Lady Masham was paralysed in a riding accident in 1958 and became a disability rights campaigner, acting as president of the SIA until her death in March, aged 87. The Princess praised the life peer's "extraordinary positive attitude" and work helping others.

In a nod to her own interest in all things equine, Anne also told her fellow guests she had been watching polo all her life – and to show she had picked up more than a few tips along the way, she enthusiastically joined in the customary stomping of the divots at half-time of the game between Noon Giraffe v Vampire Bats (below left). She was also at ease adjusting the bridle of Noon Giraffe captain Chris Fagan's horse as they chatted.

Nik Hartley, chief executive of the SIA, said the Princess was "a loyal, knowledgeable and enthusiastic supporter", adding: "Her presence at events like this helps us reach out to those who may not be aware of the essential support we provide, especially those in the equestrian world, which is not without the risk of serious accident."





The Fifa Women's World Cup kicks off in Auckland on Thursday, and ahead of the starting whistle, the BBC unveiled the unbeatable squad of presenters and pundits who will ensure that footie fans are able to keepie-uppie with all the action in Australia and New Zealand.

The (almost) all-female team is headed by Gabby Logan, Alex Scott and Reshmin Chowdhury. Sharing images from a launch photoshoot (above), former Arsenal and England star Alex asked her Instagram followers: "Who's Ready for some football?"

Equally excited, Gabby posted: "Here we go. Can't wait to bring you the Women's World Cup

on the BBC alongside this brilliant line up." Also making the starting 12 were ex-Lionesses captain Steph Houghton, England's most capped player Fara Williams and retired Lionesses striker Ellen White (left, with her Euro 2022-winning teammates last year), who joked on Twitter: "Although I'm not on the pitch you're not getting rid of me that easily."

They will be joined by former England goalkeeper Rachel Brown-Finnis, plus Arsenal head coach Jonas Eidevall and his Bristol City counterpart Anita Asante. Acknowledging the early starts, new mum Anita said: "Who wouldn't want to stay up all night to watch a World Cup?"



KATE HUDSON AND STELLA McCARTNEY GO GREEN TO BIKE TO BRUCE SPRINGSTEEN

For Oscar-nominated actress Kate Hudson, delivering an electrifying performance is all in a day's work – and the

same can be said for her new favourite mode of transport.

During a recent family break in the UK, Kate, 44, didn't bother with cabs or public transport, opting instead to charge around London on a hired e-bike.

Also along for the ride were her fiancé Danny Fujikawa, 37 (together left), her close friend Stella McCartney (right) and Stella's husband Alasdhair Willis. The foursome (together above right) were en route to

see Bruce Springsteen perform in Hyde Park as part of the British Summer Time concert series when they were spotted cycling through Notting Hill, before continuing their journey on foot.

It was not Kate's first experience of the popular pay-asyou-go Lime cycles during her latest trip. Highlights from the visit posted on Instagram include a clip of the *Glass Onion* star riding another e-bike, an experience she labelled "fun".

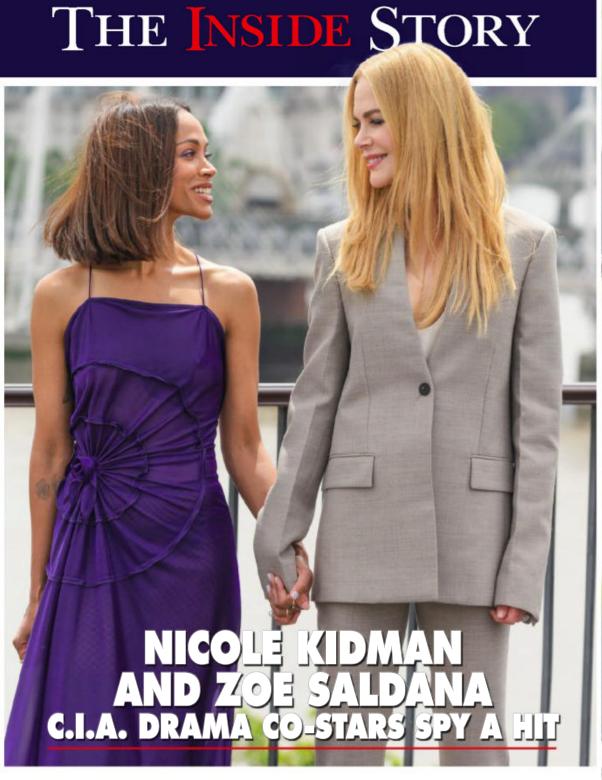
Calling England her "#homeawayfromhome", the actor also shared photos including an image of her two youngest children, Bingham, 12, and four-year-old Rani, in Teignmouth, Devon.

A fan of the area, Kate got to know it during her relationship with Bingham's father, Muse frontman Matt Bellamy, 45, to whom she was engaged from 2011 to 2014. Matt went to school and has a farm there.





REPORTS: KATHRYN WILSON. PHOTOS: BACKGRID. BBC. CAMERA PRESS. GETTY IMAGES. JAMI



For Nicole Kidman and Zoe Saldaña, success and solidarity go hand in hand. The two actresses, who star together in a new female-driven military drama series, accepted a joint assignment to take part in a London photocall, smiling against the backdrop of the capital's skyline (above).

Wearing Victoria Beckham and showcasing a new bob haircut, Zoe, 45, looked effortlessly chic (right) despite the gusty winds. She and Nicole, 56, were hoping audiences would be blown away by *Special Ops: Lioness*, a special screening of which took place at Tate Britain hours later, in front of guests including *Bridgerton* star Adjoa Andoh.

Addressing her close off-screen bond

with her co-star, Nicole joked: "We're both Geminis," adding, "I make really strong friendships with the women I work with, and I've had the honour of working with the best in the business."

Equally enamoured, Zoe explained that the opportunity to collaborate with Nicole and series creator Taylor Sheridan was her main motivation for taking the job, calling the duo "a premium package".

As is now standard for A-list stars, Zoe and Nicole also have executive producer roles on the series. "It's important to me to keep creating new frontiers for myself, but also for other women," Nicole said. "Whatever power I have, I'm going to use it to create a positive influence."



HELLO! TO HAPPINESS A BRIGHT FUTURE AHEAD

There was no need to put a positive spin on the launch of **HELLO!** Happiness, hosted by **HELLO!**'s head of digital Sophie Vokes-Dudgeon and publisher Tamsyn Spires. A panel of wellness experts including self-confidence coach Roxie Nafousi ensured there was plenty to feel good about as they discussed the best ways to find your happy place.

Also present at the Pavilion Club in London's Knightsbridge (right) were neuroscientist Dr Tara Swart, psychotherapist Anna Mathur, confidence coach Tiwalola Ogunlesi and tapping queen Poppy Delbridge.

"HELLO! Happiness, with its potential to meaningfully affect the lives of so many in our community, is our most exciting project to date," Sophie says. "Combining our engaging storytelling with scientific insight from happiness experts gives us the potential to really make a difference." Join the movement at hellomagazine.com/hello-happiness.





'We're having such a laugh. It's the best time of my life'

Brad Pitt

Paris Hilton brings the bling in a sequinned catsuit. (Right, from left) Boxer Nicola Adams poses with Geri Horner and her husband, Red Bull team principal Christian, and England Lioness Beth Mead



ollywood actors, sports stars, singers and socialites made for a star-studded crowd at the British Grand Prix at Silverstone last week, with Brad Pitt, Geri Horner and Paris Hilton among those spotted enjoying life in the fast lane.

New mum Paris showed no signs of slowing down as she took time off parenting duties to enjoy a day out at one of Formula 1's flagship races. The US socialite, who shares sixmonth-old son Phoenix with husband Carter Reum, dazzled in a sparkling sequinned catsuit and statement sunglasses.

Other famous faces among the 150,000-strong crowd included *Don't Worry Darling* star Florence

Pugh and singer Liam Payne, while *Billions* actor Damian Lewis took centre stage at the famous racetrack to sing the national anthem before the race began.

IN THE PITTS

Ready to get behind the wheel himself, *Bullet Train* star Brad exuded charisma and charm when he hit the track in a white racing suit. He was filming scenes for new Flinspired movie *Apex*, in which he plays fictional driver Sonny Hayes.

Mercedes driver and seven-time world champion Sir Lewis Hamilton, who finished third in the race, is an executive producer on the film. Its crew had been given special access to the racetrack, and speaking about filming at Silverstone, Brad told reporters: "I'm a little giddy right now. We're having such a laugh. It's the best time of my life."

Geri was also in high spirits as she supported husband Christian, principal of the Red Bull team. Dressed in her signature all-white outfit, the Spice Girl turned the event into a fun family day out, joined by six-year-old son Monty and stepdaughter Olivia, nine.

Family man and TV chef Gordon Ramsay arrived in style with his daughter Holly and her new boyfriend, two-time Olympic individual breaststroke champion Adam Peaty. The trio touched down in a helicopter, having flown in from the London Heliport, with the event providing a great opportunity for Gordon to strike up a bond with his daughter's new man.

The couple – who met in 2021, when Adam competed alongside Holly's sister Tilly in *Strictly Come Dancing* – are believed to have been dating for a month.

Love was in the air as Romeo Beckham – son of Geri's former bandmate Victoria – revved up his romance with model girlfriend Mia Regan. The pair looking happier than ever as they shared a sweet embrace and posed for pictures.

REPORT: LILY WADDELL

Romeo Beckham and girlfriend Mia Regan (below left) look loved-up on the track, while Geri greets model Cara Delevingne (below right) with a hug. Actress Florence Pugh (below centre) joins the 150,000 fans descending on the track for the race – and got to wave the chequered flag







STORY OF THE WEEK



Huw Edwards named in BBC presenter row

fter days of intense speculation, the BBC presenter alleged to have paid for inappropriate images was revealed last week to be Huw Edwards.

His wife Vicky Flind confirmed he was at the centre of the story and was receiving hospital care for "serious mental health issues". She added that their family had suffered "five extremely difficult days", saying she had spoken "out of concern for his mental wellbeing and to protect our children".

The allegations were first published in The Sun after the parents of an unnamed youth said Huw had been paying their drugaddicted son for images. A lawyer for the youth later dismissed the story as "rubbish".

Some of Huw's fellow BBC stars were forced to deny their involvement, having been wrongly identified on social media, before police confirmed there was no evidence a criminal offence had taken place.

"I know Huw is deeply sorry that so many colleagues have been affected by the speculation," Vicky said.

"Huw is suffering from serious mentalhealth issues. He has been treated for severe depression in recent years and these events have greatly worsened matters: he has suffered another serious episode and is now receiving in-patient hospital care, where he'll stay for the foreseeable future."

The presenter "intends to respond to the stories that have been published, once well enough to do so", she said.

The BBC is facing criticism for failing to take action when first made aware of the allegations in May. The corporation, which has since reported further claims against Huw, is carrying out an internal investigation.

For the latest celebrity news,

HANNAH WADDINGHAM

Lands Emmy nomination as Brits lead the way



The nominations for this year's Emmy Awards have been announced, with Hannah Waddingham and Daniel Radcliffe among British actors on the shortlists.

Ted Lasso actress Hannah was nominated for Supporting Actress in a Comedy Series, while *Harry Potter* star Daniel

was named for Actor in a Limited Series for his role in Weird: The Al Yankovic Story.

Succession, created by British writer Jesse Armstrong, had 27 nominations, including nods for actors Brian Cox and Matthew Macfadyen; other British stars who could win include Juno Temple and Taron Egerton. Sir Elton John was shortlisted for his live concert special; a win would get him Egot status (short for Emmy, Grammy, Oscar and Tony) as he has already won the other awards.

SAMUEL L. JACKSON

Signs up as new star of bakers' adverts



Samuel L Jackson has signed up to star in advertisements for bread company Warburtons. The *Pulp Fiction* star, 74, is the latest Hollywood actor to appear in the baking company's ads, following in the footsteps of Robert De Niro, George Clooney and Sylvester Stallone.

The actor is said to have signed a six-figure deal with the family-owned business and was recently spotted filming his commercial, in which he appeared to be driving a Warburtons lorry around central London.

The company, founded in 1876, has landed several A-listers for its ads since Sylvester, 77, became the first of the batch to make an appearance in 2015. It also put together a twominute special starring the Muppets that year.

MADONNA

Focusing on health before resuming tour



Madonna has opened up about her recent ill health. The singer, 64, released a statement for the first time since her recent stay in intensive care after contracting a serious bacterial infection, during which she was so sick that her family "feared they may lose her".

The star, who was forced to postpone the start of her 84-date Celebration Tour this month, said: "I couldn't be more grateful for your care and support." She added: "My first thought when I woke up in hospital was my children. My second thought was that I did not want to disappoint anyone who had bought tickets for my tour.

Her current plan is to resume touring in October, but until then, she said: "My focus now is my health and getting stronger."

CLAIRE DANES & HUGH DANCY

Welcome their third child – and it's a girl



Claire Danes and Hugh Dancy have announced the arrival of their third child, with a spokesperson confirming that they had welcomed a girl. The Homeland star, 44, and Britishborn Hugh, 48, married in 2009 and have boys Cyrus, ten, and Rowan, who turns five next month.

The actors announced they were expecting their third child in January, when Claire said the pregnancy was "not so expected – but we're thrilled". She also joked that her younger son was "categorically opposed to the idea" of welcoming a new addition to the family. But Hugh told an interviewer earlier this year that the children were "excited about our baby, and that's good".

Supermodel **Karlie Kloss**, 30, has welcomed her second child with husband Joshua Kushner, 38.



JUOLE of the week

'I still have impostor syndrome or whatever, but I think that's part of what keeps me going'

Kim Kardashian on building her successful shapewear brand Skims

LIAM PAYNE

Reveals he is six months sober after rehab stint



Liam Payne has revealed that he has been sober for almost six months, having spent 100 days in a wellness clinic after hitting "rock bottom" during an appearance on a podcast last year.

The former One Direction singer, 29, posted a YouTube video in which he said: "I just

needed to take a little bit of time out for myself, because I became somebody I didn't really recognise any more. I was in bad shape up and I was really happy to put a stopper to life and work."

Liam also paid tribute to former girlfriend Cheryl Tweedy, with whom he shares six-year-old son Bear. "More than anything I want to say thank you to him and his mum for giving me a little bit of freedom to go and get well at that moment, because I had to," he said.

TAYLOR SWIFT

Adds tour dates after fans struggle to buy tickets



Taylor Swift fans were left disappointed when the Ticketmaster website crashed gelast week during the pre-sale ≥ period for her forthcoming EUK concerts. Taylor, 33, is 5 UK concerts. Taylor, 55, 22 currently on the US leg of her Series Tour, which reaches these shores next Iune.

Dedicated fans had been given early access to tickets when pre-ordering her

latest album, Midnights, but the website said they were ineligible to buy seats, despite having an access code. However, they will still have an opportunity to buy tickets during the general sale. ≦

After three extra dates were added due to demand, Taylor will play 13 concerts in the UK next June and August, at venues including Wembley Stadium, Edinburgh's Murrayfield Stadium and Anfield Stadium in Liverpool. Stadium and Anfield Stadium in Liverpool.

FORMER P.M. BORIS'S WIFE JOHNSO **SHARES HER** AT WELCOMING BABY FRANK TO THE FAMILY

azing adoringly at her newborn baby son, Carrie Johnson looks every inch the proud mum as she introduces Frank Alfred Odysseus to the world.

Sitting on the bed at the family's grade IIlisted home Brightwell Manor, in Oxfordshire, where she lives with husband Boris, 59, and their two older children Wilfred, three, and 19-month-old Romy, it was a special motherand-baby bonding moment.

Carrie, 35, shared her love on Instagram, where she also posted pictures showing Wilfred – displaying a mop of blond hair like his father – meeting his baby brother with joy and excitement.

LOST IN THE 'BABY BUBBLE'

"Am loving every minute of the sleepy baby bubble. Seeing my older two embrace their new brother with such joy and excitement has been the most wonderful thing to see. We are all very smitten," she wrote, adding: "Can anyone recommend any good series/box sets to binge while breastfeeding?"

Carrie also paid tribute to the staff at University College London Hospitals Trust, writing: "Thank you so much to the incredible NHS maternity team at UCLH. They really are the most amazing, caring people. I feel such immense gratitude."









area for the children. My job requires me to be here, there and everywhere and I'm really lucky that my girls are comfortable with whoever's looking after them and they have their own fun when I'm not there."

Also collecting an honour last week was actor David Harewood, best known for his role in *Homeland*, who received an OBE for his services to drama and charity. The 57-year-old star was previously made an MBE in 2012.

He said: "It's kind of surreal to think about it. Growing up in Birmingham, playing soccer with your mates and messing around, to suddenly have this recognition – it means a lot."

REPORT: LILY WADDELL





Actor David Harewood adds to his MBE with an OBE, presented by His Majesty for services to drama and charity







The King and President Biden, both dressed in smart blue suits (above), watch from a dais as troops line up on the lawn at Windsor Castle before marching past the pair (below right)

heir two countries have long been known to joke, the President put a hand on the King's elbow share a special relationship, with the UK and and, as they walked to the dais, on his back, the US standing shoulder to shoulder throughout Elizabeth II's 70-year reign. It was a bond that US President Joe Biden was keen to continue with a tactile display of affection for the King at Windsor Castle on 10 July.

The President was en route to a Nato summit in Vilnius, Lithuania, but even amid pressing business, there was time for tea with His Majesty. And the US leader received the warmest of welcomes as the King greeted him in the castle's quadrangle with a display of traditional military pomp and pageantry, followed by a private meeting that lasted longer than planned.

Despite the formality of the event, which was not a state visit but shared many of the trappings of such an occasion, the respect between the men was clear to see. As they shook hands and shared a

The pair had even dressed in complementary fashion in smart blue suits, reinforcing the President's observation – during a meeting with Prime Minister Rishi Sunak at Downing Street that morning – that the relationship between the two countries was "rock solid".

FRIENDS REUNITED

It was the President's second meeting with the monarch since his accession to the throne, with the head of state having attended the Queen's funeral in September. In keeping with the tradition whereby US leaders do not attend the coronation of British monarchs, he was not present for Charles's crowning in May, when First Lady Jill Biden was among the guests at Westminster Abbey instead.







'You will have seen the personal warmth for yourselves'

Comptroller of the Lord Chamberlain's Office, and his equerry, Lt Col Johnny Thompson.

The President placed a hand on his heart as the band played *The Star-Spangled Banner*, directed by Major Lauren Petritz-Watts, and after inspecting the guard of honour, he and the King returned to the dais to watch the military march-past before going inside for a private tea and to exchange gifts.

PERSONAL TIME

The 20-minute meeting took place in the monarch's sitting room, the Oak Room, and ran over schedule, royal sources confirmed.

A spokesman for His Majesty said it had been "an extremely cordial and successful meeting that touched on a wide variety of issues of mutual interest and concern", adding: "You will have seen the personal warmth."

The two men also privately viewed an exhibition of US-themed items from the Royal Collection in the White Drawing Room, and **HELLO!** understands that the President was "very taken" by the display.

The exhibits included a letter from Elizabeth II to President Dwight D Eisenhower following his visit to Balmoral Castle in 1959 – the first time the young Prince Charles,



then aged ten, had met a serving US leader.

The King and President Biden then joined participants in the Climate Finance Mobilisation Forum to hear about discussions that had taken place earlier at the Fairmont Windsor Park hotel.

Energy Security and Net Zero Secretary Grant Shapps and John Kerry, the US special Presidential envoy for climate, welcomed them to the Green Drawing Room and thanked them for bringing together delegates to discuss how to "better serve the world" through investment in green technologies.

The Energy Secretary told the King: "Your many decades... of warning the world about this fundamental problem... have been inspirational."

PROMPTING CHANGE

Organised by the Government in honour of His Majesty's climate work, the forum saw wealthy business figures and philanthropists sign up to unlock investment in emerging economies.

Participants included representatives of BlackRock, HSBC and Bank of America, as well as bodies such as the Sea Change Foundation.

The King and President were told that there had been a "couple of billion-dollar pledges" during the forum and they were invited to circulate among attendees to learn more.

President Biden's whirlwind visit had begun the evening before, when he landed in the UK ahead of his morning meeting with the PM. After his appointment with the King, he departed for the two-day Nato summit in the Lithuanian capital.







ON A THRILLING OUTING WITH THEIR PARENTS

PRINCE GEORGE,

PRINCESS CHARLOTTE

AND PRINCE LOUIS

GET THE SUMMER HOLIDAYS
OFF TO A FLYING START WITH A VISIT TO R.A.F. FAIRFORD



The Prince and Princess of Wales treated their children to a day out last week, getting their summer holidays off to a flying start at the Royal International Air Tattoo (RIAT).

Prince George, who turns ten on 22 July, Princess Charlotte, eight, and five-year-old Prince Louis, joined Prince William and Kate for the outing to RAF Fairford in Gloucestershire.

The family of five enjoyed a tour of jets, helicopters and vintage planes across the airfield, where they were shown around by Wing Commander Will Essex.

Their first stop was the huge C-17 transporter aircraft used to carry Elizabeth II's coffin from Scotland ahead of her funeral last September, an operation for which Wg Cdr Essex was in charge. Plane fan George could be seen pressing a button to partially raise the ramp as William watched on.

BACK IN THE COCKPIT

The royal children were dressed in smart summer clothes, with the future King wearing a blue polo shirt, green chinos and brown suede shoes like his father's.

It was a return visit to the world's largest military airshow for the second in line to the throne, who delighted onlookers at the event in 2016, when, aged nearly three, he wore bright blue ear defenders to explore the aircraft.

Seven years on, he appeared to have lost none of his enthusiasm for aircraft as he confidently shook hands with Air Marshal Philip Osborn, chairman of the RAF Charitable Trust (RAFCT), and Air Chief Marshal Sir Rich Knighton, the new Chief of the Air Staff.

Charlotte looked sweet in a navy Bretonstriped dress by Rachel Riley and white cardigan, with navy canvas shoes and her hair tied up with two plaits.

Meanwhile, Louis, in navy shorts and a sweater over a white polo shirt, waved to









the crowds from the back of a quad bike stationed inside the C-17. He was also heard trying out its PA system, saying "hello" into the receiver.

Wg Cdr Essex said: "With the Prince and Princess, we were chatting about our roles and with the children, we were just showing them around.

"They sat on a quad bike we had down the back and then they got in the cockpit and sat in the pilots' seats and flicked some switches."

WATCH WITH MOTHER

The children were already a week into their holiday from Lambrook School in Berkshire. The Princess looked every inch the doting mum as she put an affectionate arm around Charlotte's shoulder and crouched next to Louis to point things out to him.

Wearing a chic light brown and white striped jacket by Blazé Milano

over a white top and navy trousers, she opted for flat Emmy London shoes for climbing in and out of the various aircraft.

William, smart in a checked navy blazer and trousers, pointed out images on an information board to his children as part of the RAF Experience, which showcases opportunities on offer in the force.

The heir to the throne is an accomplished airman, having served as an RAF Search and Rescue helicopter pilot based at RAF Valley on Anglesey and an air ambulance pilot with East Anglian Air Ambulance.

Both he and Kate have strong ties to the RAF: the Prince is Honorary Air Commandant of RAF Coningsby and the Princess is Honorary Air Commandant of the Air Cadets.

During their outing, Kate visited the Techno Zone, designed to inspire young visitors to take an



interest in science, technology, engineering and maths and pursue careers in engineering, aviation and aerospace. She also met air cadets and winners of the Road to RIAT schools' competition, a year-long programme challenging school pupils to design sustainable aircraft of the future for the RAF.

MEETING THE CADETS

The Princess chatted to 19-year-olds Rowan Dally and Matthew Busby and 17-year-old Anna Dunk, who are dubbed the "Three Flying Fish" and are aiming to become the youngest team to row across the Atlantic in a challenge planned for 2025.

Anna said: "I was a bit cheeky and asked if she wanted to join us. She asked us to keep her posted."

The Waleses then watched some of the aerial display. RIAT, which features more than 250 aircraft from 25 nations, attracts over 200,000 visitors a year, raising funds for the RAFCT.

This summer, the family are expected to spend time at their Norfolk home Anmer Hall before visiting Balmoral with other members of the royal family. It will be the first time the King has hosted the traditional annual gathering.

REPORT: EMILY NASH

Young winners of the Road to RIAT national schools competition (above) explain their designs for sustainable aircraft to the Princess in the Techno Zone, which aims to inspire youngsters into exploring science, technology, engineering and maths, and (below) Kate meets the "Three Flying Fish" – (from left) air cadets Rowan Dally, Anna Dunk and Matthew Busby, who are aiming to row across the Atlantic in 2025





of Cornwall will con







e became Duke of Cornwall on the King's accession to the throne last year, taking over stewardship of the vast 202-square-mile estate.

And last week Prince William proved he is continuing his father's work, by unveiling a new environmental project and opening a restaurant that His Majesty had a hand in designing.

The Prince visited the Duchy of Cornwall's nursery near Lostwithiel in the heart of Cornwall, where he met staff and visitors in the glasshouse and the bumblebee garden – an area of beefriendly flowers.

He then officially opened new restaurant The Orangery – enlisting some help to cut the ribbon from twins James and Violet Scott, from Edinburgh. The nine-year-olds were on holiday with parents Alan, 53, and Glenda, 51, and had been asked to take part just moments earlier. They chatted to the heir to the throne about their love of visiting the beach.

James said afterwards: "It was so crazy. I can't wait to tell my friends that we met Prince William." Mum Glenda added: "It was so exciting. We

come to the nursery often when we're on holiday, but we've never had this experience before.

"We didn't think we'd get anywhere near him, but he was so open to the public – it was lovely."

The Orangery was built as part of a nine-month extension project and will serve a seasonal menu featuring fresh produce from the gardens.

It was William's first visit to the nursery, built on the site of a former slate quarry, since inheriting the Duchy last September.

Admiring the new space, the Prince told staff: "It's turned out amazingly. It's really fantastic."

GROWING WOODLAND

The King was closely involved in the development when he was Duke of Cornwall. Claire Vickers, the nursery's marketing manager, said: "The 24th Duke, who's now His Majesty, was very much involved in the designs of the building, and it's meaningful to have his son, the 25th Duke, visit us on this momentous occasion.

"William is his father's son – he was brought up with the same values – and his interests, including the Earthshot Prize, are indicative of what he wants to do for the environment. In that sense, we feel very much his support here."

The Prince spent a night in Cornwall before visiting Wistman's Wood on Dartmoor, an ancient oak woodland on Duchy land in Devon that he plans to double in size by 2040.

Working with tenant farmers and Natural England, the Duchy will regenerate and expand the woodland to secure the habitat for wildlife for generations to come.

Covering nine acres, the wood is a National Nature Reserve, a Site of Special Scientific Interest and a Special Area of Conservation, and is often referred to as one of the South West's last remaining examples of temperate rainforest.

The Duchy is working towards becoming a "net zero and nature-rich estate", it said in a statement last week, adding that farming would play an instrumental role, "driven forward by Prince William".



aking their first visit to Cornwall since their coronation, the King and Queen received a rapturous welcome from crowds in St Ives.

Holidaymakers, locals, children, babies and dogs lined the streets of the picturesque seaside town, with royal fans calling out: "God Save the King – and Queen Camilla, too."

Their Majesties shook hands and chatted to well-wishers as they strolled down to the harbour to meet lifeboat crew and lifeguards at the RNLI station, where the Queen was presented with a posy of flowers by three-year-old Ada Cocking, who

was there with her sister Violet, eight, and their parents, coxswain Rob and his wife Charlotte.

Charlotte said: "The Queen said she loved Ada's dress and that's made her day. Violet kept pointing at the King, getting closer and closer, and asking if he really was King Charles. I had to tell her: 'Violet, you mustn't prod the King!"

Volunteer lifeguard Anthony Stewart said the King told how he surfed the beaches of North Cornwall as a young man, and asked for tips on how to get out of a rip current.

The royal couple also listened to choral music

sung on the harbourside by the Truro Cathedral Choir, which had provided seven female choristers for the coronation ceremony.

ART ATTACK

Earlier, the King and Queen had a tour of the Barbara Hepworth Museum and Sculpture Gallery, managed by Tate St Ives, and posed for photos beside some of the late artist's sculptures, including Four-Square (Walk Through), which stands 14ft high, and Conversation with Magic Stones.

Her Majesty chatted to young people from the







Tate Collective, which organises events in the property and garden, and said: "It is always peaceful by the sea, isn't it? It is really, really lovely here. I think anywhere by the sea is lovely."

Head gardener Jodi Dickinson, whose career was supported by the Prince's Trust, presented the King with rare seeds from a cineraria planted by the sculptor, before the royal couple planted a penstemon shrub in her memory.

Later, Her Majesty cut a cake to mark her visit to the Oasis Centre in St Columb Major, which won the Queen's Award for Voluntary Service last year for its work to support the elderly, mothers and toddlers and those at risk of isolation.

The Queen also visited the Women's Centre Cornwall, near Bodmin, which supports women and girls living with the impact of sexual or domestic abuse.

She told staff: "I think these places do so much good. Ten, 20 years ago, not many existed, but they are springing up all over the place, thank goodness."

REPORT: EMILY NASH



Chic and casual in a green leaf-prin Fiona Clare dress, Her Majesty shows her love for nature and the environment (right) by planting an apple tree at the Women's Centre Cornwall near Bodmin, while youngsters at the 🕺 Oasis Centre in St g Columb Major (left) are given a warm welcome and in turn È (far left) present 🖰 their royal guest g with both flowers 5

and cards



ROYAL EXCLUSIVE

AS HER MAJESTY MARKS HER 76th BIRTHDAY THE QUEEN

DAME JOANNA LUMLEY AND FRIENDS TELL WHY SHE IS SO WELL SUITED TO THE ROLE

Standing by his side: the Queen supports the King as he opens the new **Coronation Garden** in Newtownabbey on a trip to Northern Ireland in May

'Queen Camilla is a tremendous asset, a wonderful figurehead and a tremendous name to add to our great royal heritage' Dame Joanna

as she celebrates her first birthday since becoming Queen, Her Majesty will no doubt be reflecting on an eventful year and be looking forward to a well-deserved summer break.

At 76, Camilla is busier than ever, having taken on the biggest role of her life at a time when many people are enjoying a quiet retirement. A few weeks with the King at his Scottish retreat, Balmoral, will give the couple a chance to recharge before royal life resumes in earnest in the autumn.

Since the coronation in May, when she was crowned alongside her husband, the Queen has been travelling around the country carrying out official engagements and supporting her favourite charities, as well as hosting receptions and receiving dignitaries at royal residences.

Earlier this month, she was at the King's side in Edinburgh as he received the Honours of Scotland – the UK's oldest crown jewels – to cement his role as monarch north of the border.

And last week, she was in the Royal Box at Wimbledon as she attended the tennis championships solo and for the first time as Queen, meeting ball boys and girls, as well as a search dog – a labrador called Flo – before settling down to watch the quarter-finals.

Getting into the spirit of the sport in a white Fiona Clare dress with black trim, Her Majesty revealed that she had herself been a ball girl at the Queen's Club Championships in Kensington "a hundred years ago".

SPECIAL SALUTE

Although she is expected to spend her birthday on 17 July privately with family, the military will mark the occasion with a 62-gun royal salute at Tower Wharf and, just down the road from Buckingham Palace, a 41-gun royal salute in Green Park.

It is the first time Her Majesty has been afforded this honour, which is reserved for the King and Queen on their birthdays, and it serves to highlight her new status at the head of the monarchy, as well as the extent to which she has evolved and grown into her new role.

"I think she's going to be a completely wonderful Queen," Her Majesty's good friend Dame Joanna Lumley tells **HELLO!**. "I'm thrilled that she's called Queen Camilla, rather than Queen Consort, because that is her name. And I think Queen Camilla is a tremendous asset, a wonderful figurehead and a tremendous name to add to our great royal heritage.

"She has been constant and true and loyal, and silent when silence is necessary. And she's won the hearts of people, from having been put in the invidious position of always being measured against somebody else.

"One of the things I love most of all is her enthusiasm. She's always wholehearted in the things she supports and loves. People who know her know that she's charming, funny, self-effacing and not grand. She's a good sport and good fun and makes everybody feel at ease.

"That's largely because for most of her













The Queen first formed a friendship with Strictly Come Dancing judge Craig Revel Horwood when he whisked her around the dancefloor 14

years ago. The then Duchess of Cornwall, who is president of the Royal Osteoporosis Society, and Craig, who is patron, were attending a fundraising event for the charity when their passion for dance – and mutual desire to help others – brought them together. Since then, they have also tripped the light fantastic at a tea dance in the ballroom of Buckingham Palace.

Here, Craig, 58, tells HELLO! about their special bond and why Her Majesty will be top of his guest list when he marries his partner, horticulturalist Jonathan Myring, 44.

When the Queen and I first danced together, I suggested a sedate waltz or slow foxtrot, but she replied: "Oh no, darling. I'd like to do a cha cha cha, please."

We hit the headlines and it went worldwide. Since then, we've worked together at various events – and at Buckingham Palace, we did the dance again.

My mum, who has osteoporosis, flew over from Australia to be there. She thought Camilla would say

hello and move on, but she sat with her for 15 minutes and chatted. They got on like a house on fire.

Camilla is magnificent in the way she's taken her role on board. She's down to earth and speaks to the people because she's one of them. She's lived a full life, is a battler and has fought for everything she believes in.

It's wonderful having a Queen who knows the people, who has come from the people. She's very funny and has a great wit and fantastic sense of humour.

She's also a real support to the King – there couldn't be anyone better to guide and help him in his new role. I'm not sure he's into dancing like she is, though.

That passion will never leave her. She has fantastic rhythm. The cha cha cha isn't easy – you dance on the count of two – but she knows immediately the accents in the dance.

She loves *Strictly Come Dancing* and was thrilled when I showed her around the studio.

The Queen will certainly receive an invite when I get married. But I'm not sure about my security, darling; I'll have to up that.

I'd love her – and my favourite singer in the world, Shirley Bassey – to be there. We may choose the Charleston as our first dance, but if I dance with Camilla, I'll keep it classy: a waltz or a foxtrot, or the one she likes best, a cha cha cha.



Camilla attends Trooping the Colour in June (above) and a reception in Aberdeenshire last October (right), to thank the community for their support after the death of Elizabeth II

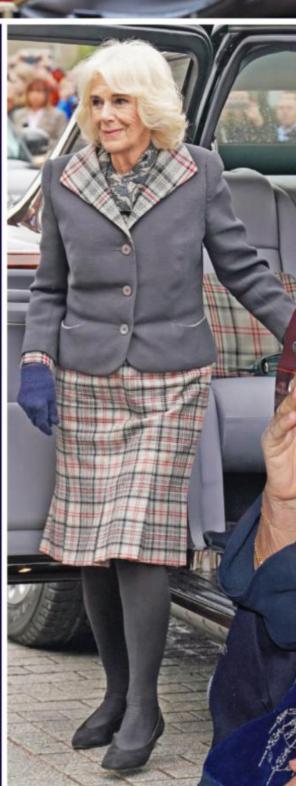
Reading Room literary festival at Hampton Court Palace, which the King attended unannounced. "This was her event and he wasn't expected to be there, and it was lovely to see how mutually supportive they are."

DOUBLE ACT

Gyles, who has written biographies of the Duke and the late Queen and will perform at the Edinburgh Festival Fringe next month, before going on tour this autumn with his new show Gyles Brandreth Can't Stop Talking, continues: "I think it's nice for people to see what a good double act they are. The reason it works is that they are authentic and don't pretend to be what they're not. They are also very easy with each other's children and grandchildren, so it's a thoroughly good set-up."

Family remains hugely important to the Queen, who enjoyed a lunch date in London last week with her son, food writer Tom Parker Bowles.

Her Majesty is also a doting grandmother to his children Lola, 15, and







The newly crowned Queen and King (opposite) and (above) with fellow working members of the royal family during the coronation weekend in May: (from left) the Duke of Kent, the Duchess of Gloucester, the Duke of Gloucester, Vice Admiral Sir Tim Laurence, the Princess Royal, the Prince of Wales, the Princess of Wales, the Duchess of Edinburgh, Princess Alexandra and the Duke of Edinburgh

Freddie, 13, as well as daughter Laura Lopes's children Eliza, 15, and 13-year-old twins Louis and Gus with her husband Harry.

Although the Queen has had to make many adjustments for royal life, she has also adapted her sense of style.

A country woman at heart – one who loves nothing more than riding horses, gardening and walking her rescue dogs near her private home in Wiltshire – she has swapped tweeds and wellies for designer gowns, gradually finding her own sense of style and growing confident enough to take risks, such as with the bold cobalt-blue Anna Valentine jumpsuit she donned for the literary festival at Hampton Court.

She has also undergone a subtle makeover, her feathered bob now tinted platinum blonde and carefully applied make-up enhancing her features.

"She is somebody who is very comfortable in boots, doing her thing at home, but she also has to turn out looking the business – and I have to say, she does it very well," Gyles says.

Among her secrets for mixing style with comfort are her Sole Bliss shoes, handmade in Spain with help from podiatrists, and loved by stars from Dame Joanna and Dame Helen Mirren to Hollywood's Julia Roberts and Drew Barrymore.

After breaking her toe last year, Her Majesty wore a pair of the brand's black court shoes for

engagements in the days that followed, and to Elizabeth II's funeral.

"She has very good taste, is a stylish lady and chooses shoes that are flattering, practical and versatile," the brand's founder Lisa Kay tells **HELLO!**. "She orders online from us like everyone else, to Clarence House. The block heels enable her to walk or stand for long periods of time and she won't go for anything higher than two inches, which is sensible but still looks elegant. It's all about comfort – and style.

"Her Majesty recommends the shoes to her friends, too. Dame Mary Berry told how hers had been recommended personally by Camilla."

EVOLVING STYLE

Another of the Queen's go-to designers, Fiona Clare, said recently: "She has really found her style and I think she's looking amazing. She suddenly looks so confident – it just happened from one day to the next.

"What is important to the Queen is the same as what's important for millions of women: to feel comfortable and confident and look appropriate."

HELLO! Fashion editor Jill Wanless agrees. "Camilla has grown in style confidence over her years in the public eye, in preparation for the role of Queen," she says. "Gone are the faux-fur-trimmed hats, tweed skirt suits and knee boots; in

their place is a carefully curated formula. Recently, she has begun to look noticeably more glossy and pulled-together, and the cobalt-blue jumpsuit was a bold statement that looked thoroughly modern."

After their summer break, Their Majesties will gear up for a busy autumn, including an overseas tour. Their new titles have meant a review of their charity patronages, but the Queen is sure to continue supporting causes close to her heart, which include help for victims of sexual assault and domestic abuse, osteoporosis and animal welfare.

"Almost 20 years ago, when she married Prince Charles, some people said she would struggle to hack it, but they didn't know her," Gyles says.

"She has accepted everything that comes with the job and makes the best of it. She doesn't enjoy flying, but life now involves a lot of that. And she doesn't relish public speaking, but when she does speak, she makes her feelings known and is very natural because she is easy in herself.

"What has helped is that she really cares and has an understanding of the things she speaks about. And she has the challenge of living with a workaholic, so she might as well keep busy."

Summing up the sentiments of Her Majesty's friends and fans, Dame Joanna adds: "I want to wish her a very happy birthday."

REPORT: TRACY SCHAVERIEN







This year's Summer Opening of Buckingham Palace will focus on the historic coronation of King Charles III and Queen Camilla. The backdrop for the exhibition, which will be one of London's greatest tourist attractions over the next few months, is the majestic Ballroom, which is used for state banquets. In this exclusive article for HELLO!, the **curator Sally Goodsir talks** readers through what to expect from the spectacular display...



Two days after the death of Elizabeth II last September, King Charles III was proclaimed monarch at the Accession Council at St James's Palace with the words: "Charles the Third, by the Grace of God of the United Kingdom of Great Britain and Northern Ireland and of His other Realms and Territories, King, Head of the Commonwealth, Defender of the Faith."

The British monarchy also maintains the adition of a coronation, which is held at Westminster Abbey in London, creating a moment of national celebration centred around a church service that both anoints and crowns the new sovereign.

The complexity of the coronation service means that much of the wonderful craftsmanship and thought that had gone into making or restoring the new and historic pieces used on the day is seen only fleetingly. During preparations for 6 May, it was therefore decided that elements of the coronation might form a special display for visitors to Buckingham Palace this summer.

display Their Majesties' outfits, worn for the departure from the abbey and the appearance on the Buckingham Palace balcony, as well as some of the historic items worn at the moment of crowning.

It is the coronation robes I particularly cannot wait to share with our visitors. They are displayed together and the detail in the old and new items is breathtaking. The King chose to wear the robe worn by his grandfather George VI in 1937 and great-grandfather George V in 1911. It is a rich purple silk velvet and has been well cared for over the past century.

PAST AND PRESENT COMBINED

Over this, His Majesty wore the diamond-set Great George pendant, part of the insignia of the Order of the Garter, which was also worn by previous generations of Kings to their own coronations. It is an important piece, probably first made for George II in the mid-18th century.

The Queen's robe is new, made by the robemakers Ede & Ravenscroft and embroidered by the Royal School of Needlework (RSN) with 24 flowers and other plants that hold special meanings for Her Majesty. They include scabiosa, otherwise called pincushion flower, referencing the Queen's position as patron of the RSN; lily of the valley, which formed part of Her Majesty's

| 59



garments from their coronation

(seen in their official coronation

photographs, inset above) go on

display in an evocative exhibition

for the Summer Opening of

Buckingham Palace

We were delighted to receive permission to



wedding bouquet and was a favourite flower of Queen Elizabeth II; myrtle, symbolic of hope; and delphinium.

The most charming details are the tiny pearl and goldwork seeds blowing from a dandelion clock and the inclusion of insects, such as a caterpillar and a bee. All the elements of the robe, worn as Their Majesties

departed from the abbey and then appeared on the palace balcony to greet the crowds, draw together their shared interest in nature and the environment through extraordinary skills in needlework.

Another particular highlight is the inclusion of the Queen's coronation dress. In the form of a coat dress and made of peau de soie silk woven in Suffolk, the fine details of the embroidery reflect Her Majesty's interest in nature, with additional details of her Jack Russell terriers Beth and Bluebell – perhaps the first terriers ever depicted in goldwork embroidery – and subtly hidden among the gold and silver

thread bunting are the names of her children and grandchildren. The opportunity for visitors to see these details so closely, much more so than was possible on coronation day itself, will be very special.

PIECES OF HISTORY

Alongside the ensemble worn by the King, the dress with its robe will be displayed in a way allowing visitors to see them from every angle, reusing a display case we used for Queen Elizabeth II's coronation robe and dress at Windsor Castle in celebration of the Platinum Jubilee last year.

We are particularly fortunate to have on display other historic elements of coronation dress, including the gauntlet (or coronation glove), used by George VI and Elizabeth II, and the historic girdle (or sword belt), used at every coronation since that of George V in 1911. The Worshipful Company of Girdlers presented the girdle in 1911 and re-presented it to His Majesty following minor conservation work at the RSN.

It is always very special to be able to display jewellery in the palace and this summer is no exception, with the inclusion of the coronation







His Majesty is proclaimed at Westminster Abbey, sitting on one of the two Chairs of Estate used in the ceremony, which are also on display at the palace (below, with the anointing screen). The chairs were used at his mother Elizabeth II's coronation in 1953 and restored, while the screen was made new, both following the King's interest in sustainability and to champion traditional craft skills



Queen Elizabeth in 1937, and Queen Elizabeth II in 1953.

One of the most remarkable aspects of the Royal Collection is this continuity of beautiful works of art and their uses by the royal family; this necklace, for example, can be seen in an 1859 portrait of Queen Victoria and in coronation photographs throughout the 20th century.

In May, it was part of the Queen's coronation ensemble, seen around the world – including in the official photographs taken by Hugo Burnand following the coronation service.

GREEN TOUCHES

Both pairs of official chairs used on the day will be on display; visitors will see the Chairs of Estate, used in the first stages of the coronation, which are now in the Throne Room. In line with Their Majesties' interest in sustainability and craft skills, these were existing chairs, first made in 1953 and used by Queen Elizabeth II at her coronation, with the Duke of Edinburgh's made shortly after to match. The chairs were conserved and reupholstered by the Royal Household and Royal Collection Trust, with new





in Yorkshire is worked with digital and hand embroidery designed by the iconographer Aidan Hart, who teaches at The Prince's Foundation School of Traditional Arts. The embroidered tree is formed of 56 leaves, each one named for a Commonwealth country.

without the skills of the RSN. The dandelion seeds, realistically worked to appear as if they're blowing across the silk velvet robe, are perhaps a favourite.

The coronation display is included in a visit to the Summer Opening of the State Rooms at Buckingham Palace, open now until 24 September; visit rct.uk.







I feel as though I've got this international life. I can go anywhere and adapt, looking like I do'

Throughout her career, Anita Rani has defied expectations, effortlessly switching between jobs and genres and refusing to be put in a box.

Now, the lead presenter of *Countryfile*, who also hosts BBC Radio 4's *Woman's Hour* and has a best-selling memoir under her belt, can add "novelist" to her list of achievements.

Anita's debut novel, *Baby Does a Runner*, sprang to life in a hotel room in Manchester at the beginning of last year.

"I remember opening my laptop and going: 'Right, come on! Novel!" she tells **HELLO!**, laughing. "The idea had been percolating for a while when I thought: 'I want to tell a story – let's try it.' People told me I could do it, I'd always wanted to do it and the universe has gone: 'Here you go."

The book's story follows a young woman called Baby who uncovers a family secret after finding love letters between her grandfather and a mystery woman, and travels to India to find out more.

WRITING FROM LIFE

A common adage is that firsttime novelists write about themselves. Anita, 45, says there's a lot of her in all the characters and hopes that "it reflects the British Asian Punjabi Yorkshire experience".

"But Baby isn't me," she adds. "It's quite nice to pretend to be somebody else. I really love her. I love how lost she is, that she likes a drink, loves her music and is a little bit flawed."

One of the perks of writing the book was spending time in India to research and catch up with friends in Delhi. Anita, who grew up in Bradford as part of a large extended Punjabi family and now lives in London with her husband Bhupinder Rehal and their dog Rafi, has been visiting India since she was a child and feels "very connected and disconnected to the place at the same time".

She continues: "You can't

Anita

Rani

underestimate what it means to grow up in a land where you don't look like everyone else and are treated differently because of it.

"You're also disconnected in India, but it's part of who you are. You see women who dress like

your mum and all the spirituality stuff slots into place. My family makes sense there and there's a real freedom in that.

"I feel as though I've got this international life," she adds. "I can go anywhere and adapt, especially looking like I do, with brown skin, as in a lot of countries people assume I'm one of them and I love it."

Anita's memoir, *The Right Sort of Girl*, started as a chronicle of her childhood but developed into a funny, touching and at times impassioned account of her experience as a second-generation Indian woman growing up and working in Britain.

The presenter says she felt a responsibility to tell her story "as one of the few brown women in this landscape, doing what I do".

"I wanted to tell Asian women that I am them, that their experience is my experience, and to share what we'd been through."

More recently, Anita presented Woman's Hour live from Glastonbury, in a first for the show, and was also part of a select group of broadcasters who fronted the BBC's coronation coverage, for which she wore a sari with a pair of Doc Martens. "That wasn't just an Indian moment, but a British moment. Everybody was like: 'Yes girl!"

She was installed as chancellor of the University of Bradford earlier this year, a "mind-blowing" honour, she says. "I was like: 'Who? Me? Are you sure?" She plans to establish a scholarship scheme at the university and leave a legacy for girls.

Her own future will see her continue to try to "smash stereotypes" within her industry and avoid categorisation. And does she have an ideal job?

"Hmm, I don't know. *Woman's Hour* is pretty damn good," she ponders.

"It would be nice to have my

own show – I haven't had one yet. One with a big budget," she adds. "And you can quote me on that!"

INTERVIEW: ROSALIND POWELL

Baby Does a Runner is out on 20 July, published by Zaffre, priced £14.99.

PUZZLE TIME

SEE HOW QUICKLY YOU CAN SOLVE OUR TWO JUST-FOR-FUN PUZZLES. THERE ARE NO PRIZES, BUT GIVE YOURSELF A PAT ON THE BACK IF YOU FINISH THEM! ANSWERS NEXT WEEK

WORDSEARCH

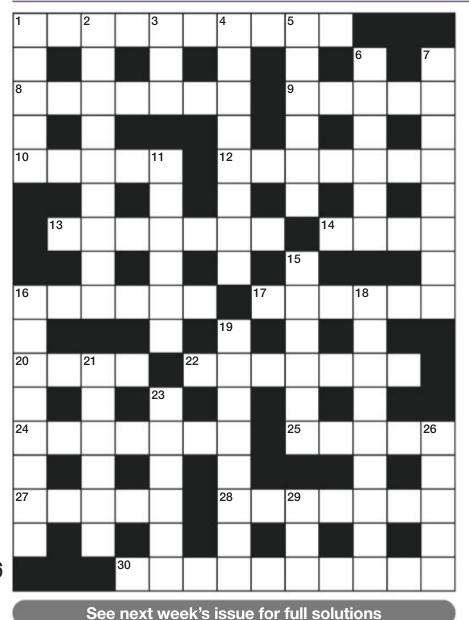
Work out where these mathematical terms are located in the grid. The answers appear forwards, backwards, up, down and diagonally, but always in a straight line. You can use letters in the grid more than once.

ALGORITHM APEX AXIOM BRACKETS CO-ORDINATE DEGREE DIAGONAL DISTANCE **DYAD EDGE EQUATION** GRAPH **GROUP INCREMENT** LENGTH **MANTISSA MATRIX**

MEAN

MODE **MULTIPLIER OPERATOR** ORIGIN **PARAMETER** PENTAD **PENTAGON PRISM** QUADRATIC RECIPROCAL RECTANGLE **TETRAHEDRON** TRAPEZIUM TREE **TRIAD TRIANGLE** UNIT **VALUE**

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QUICK CROSSWORD

ACROSS

- 1 Weighed down (10)
- **8** Short back and sides, eg (7)
- **9** Potholer (5)
- **10** Hints (5)
- **12** Second showings (7)
- **13** Not deep (7)
- **14** Promotional buzz (4)
- 16 Unpleasantly sticky (6)
- 17 Sugar and nut confection (6)
- 20 Jet-black quartz (4)
- 22 Changing compartment (7)
- 22 Changing con
- 24 Meat knife (7)25 Move upwards (5)
- 27 European duck (5)
- 28 Spring, winter, etc (7)
- **30** Belief in multiple gods (10)

DOWN

- 1 Moral principle (5)
- 2 Small Mexican dog (9)
- **3** Rain jacket (3)
- **4** Outside (8)
- 5 Other than (6)
- **6** Bird enclosure (6)
- 7 Curved shape (8)
- 11 Spiced Italian sausage (6)
- 15 Astrological signs (6)
- 16 Musical note (8)
- 18 WWI campaign in Turkey (9)
- 19 One of the Channel Islands (8)
- 21 Surrenders (6)
- 23 Cook for too long (6)
- **26** Chest (5)
- **29** Type of tree (3)



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Society

With the social scene sparkling now that summer is upon us, HELLO! is proud to continue our much-loved party round-ups. From glittering launch bashes and sun-drenched rooftop soirees to charity events and cocktail-fuelled afterparties, HELLO! Society gives you an exclusive invitation to the season's most star-studded events. Here, we take a look at the best recent celebrity gatherings...

REPORTS: LAURA BENJAMIN, EMILY HORAN AND KIRA RICHARDS

GREEN GODDESSES GATHER

WHO: Ellie Goulding, Lady Amelia Windsor, Arizona Muse, Jasmine Hemsley, June Sarpong

and Roksanda Ilincic

WHAT: Green Carpet Fashion Awards' Sharing

the Table dinner

WHERE: Treehouse Hotel, London

Singer Ellie Goulding, presenter June Sarpong and Lady Amelia Windsor enjoyed their greens at the Sharing the Table dinner of the Green Carpet Fashion Awards, amid the foliage on the 15th floor of the Treehouse Hotel. The annual event, now in its third year and celebrating positive change in fashion, was hosted by Livia Firth. Guests enjoying dishes inspired by California and Mexico included climate justice activists Dominique Palmer and Tori Tsui, designer Roksanda Ilincic, model Arizona Muse and food writer Jasmine Hemsley.





HANDBAGS AND GLAD RAGS IN LONDON



WHO: Elle Fanning, Pixie Geldof, Suki Waterhouse

WHAT: Celebrating Longchamp's collaboration with art publication Toiletpaper

WHERE: Longchamp, Regent Street Guests were on cloud nine as they walked the sky-blue carpet at Longchamp's flagship Regent Street boutique in London for the unveiling of the brand's new Pop Revolution handbag collection.

With Pixie Geldof on the decks providing the soundtrack and a parade of baguette-twirling majorettes topping the bill, VIPs including actress Elle Fanning and model Suki Waterhouse had fun as they modelled the striking accessories.

Singer Ella Eyre, in a baby-pink suit, noted she was "accidentally giving Barbie" at the event, which took place on the same night as the London premiere of the film.











FASHION SET WINNERS AT WIMBLEDON

WHO: Freida Pinto, Zara and Mike Tindall, Fleur East, AJ Odudu, Dina Asher-Smith, Jessie J, Dame Denise Lewis, Jenna Coleman WHAT: The Wimbledon tennis championships
WHERE: The All England Lawn Tennis & Croquet Club, London

Celebrity tennis fans were served up the perfect day out as they took in the action on Wimbledon's hallowed courts last week. *Slumdog Millionaire* star Freida Pinto was elegant in a navy dress while, in the Evian suite, singer Fleur East was seen laughing with presenter AJ Odudu. Zara and Mike Tindall made it a date in matching stripes, Dame Denise Lewis went for bold colour in the Lanson suite, and fellow athlete Dina Asher-Smith chose pale yellow. Singer Jessie J brought along her basketballer boyfriend Chanan Colman, while *Victoria* star Jenna Coleman looked stylish in a floral-print dress.







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HELLO!

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Vieve Satin Lipstick in Deep Love, £21. Visit vieve.co.uk



L'Oréal Paris Prime Lab 24H Matte Setter, £16. From boots.com



Ruby Hammer 1.7mm Precision **Eyeliner Pencil**, £18. From sephora.co.uk



Gemma Chan

GET THE LOOK

A full fringe framed Gemma Chan's smoky eyes as she attended the premiere of Japanese movie *Monster* at the Cannes Film Festival. When it comes to taking off her make-up, the 40-year-old says: "My mum was good at instilling a routine when I was young: cleanse, tone and moisturise, wherever you are and whatever time it might be. So I've tried to stick to that, with varying degrees of success."

Hourglass Skin Tint in shade 1, £49. From spacenk.com

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YSL Couture Mini Clutch in Gueliz Dream, £49. Visit yslbeauty.co.uk



Our favourite palm-sized products are worth their weight (and more) in your suitcase this summer

1. Vieve Skin Dew 7ml, £9. Visit vieve.co.uk A lightweight liquid highlighter to make your cheekbones pop.

2. Maison Margiela Replica Beach Walk eau de toilette 30ml, £66.

From spacenk.com Inspired by salty, sun-kissed skin, this coconut-meets-citrus fragrance is the perfect souvenir scent.

3. SeventyOne Percent Sun Kissed Sunstick SPF30, £17.90.

From sephora.co.uk With broad-spectrum protection and no white cast, this handy twist-up stick is great for on-the-go top-ups.

4. Benefit Blush Powder Mini in Dandelion, £12.40. From lookfantastic.com A cult favourite that creates a flattering and believable flush.

Diptyque Ilio Hair Mist limited edition 30ml, £55. From spacenk.

Refresh and soften your strands with this fresh, fruity hair spritzer.

Hourglass Unlocked Instant Extensions mascara, £15. From spacenk.com

There's no need to faff about with falsies when you have this clever lash lengthener.

MAC Hyper Real Serumizer 15ml, £28. From lookfantastic.com Containing niacinamide and hyaluronic acid, this is like a tall glass of water for parched skin.

8. Jo Loves Pomelo travel set, £45.

VIEVE SKIN DEW

1

Visit joloves.com

The perfect in-shower treat to come back to after a day at the beach.

9. The Body Shop Camomile Sumptuous Make-up Cleansing Butter 20ml, £6. Visit thebodyshop.com A convenient potted cleanser that will shift your make-up - even waterproof mascara - while soothing your skin.

10. Fenty Soft Matte foundation 12ml, £13. From boots.com This full-coverage base will see you through a flight, and it comes in 50 shades.

11. Arkive Head in the Clouds Discover Set, £28. From boots.com Complimentary hotel haircare never really cuts it, so make sure you pack this dreamy selection.

12. Tan-Luxe Super Glow hyaluronic self-tan serum 30ml, £28.80. From sephora.co.uk A gradual tan that comes with impressive skincare credentials.

13. 19/99 Colour Stay setting powder, £18. From spacenk.com Set your make-up and take the edge off any shine with this no-fuss mattifying powder.

14. Chanel Les Beiges Healthy Glow Illuminating Oil 50ml, £48.

Visit chanel.com

Not as shimmery as it looks in the bottle, this is a deeply nourishing oil that gives skin a bright, satin finish.



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Doctor's ORDERS

The UK's first dual-qualified consultant dermatologist and nutritionist, Dr Thivi Maruthappu, has the recipe for good skin health

skin ageing and helps to prevent eczema. We can look after our gut microbiome – it starts with what you eat, such as having lots of varied fruits and vegetables because they're rich in fibre and the polyphenols that support

> polyphenols and antioxidants get absorbed into the skin and fight free-radical signs of skin ageing."

good gut bacteria. Also, those

Should we take supplements?

"When I was a student and working crazy hours, eating cafeteria food, I thought: 'Let me just take supplements, and I'll be fine.' Now I try to get it all through food, and feel so much better for it. Supplements have their role – for example, if you're vegan, you need to supplement with B12 and a vegan omega-3 – but if you are able to get it through diet, you should."

help skin during perimenopause?

oestrogen: your skin can become drier, you lose collagen so it can sag more and you can get perimenopausal acne. You can support your oestrogen levels through plant-based phytooestrogens such as soya products and edamame.

"Optimise your protein intake, because collagen is made of protein, and make sure you get enough iron to support your hair, because it can start changing in texture. It's worth having a blood test to check your iron levels."

What are the top foods on your shopping list?

"The simple tomato in a summer salad is great for your skin. Tomatoes that you cook yourself

are rich in lycopene, which helps protect your skin from premature ageing [by] UV rays. Whole grains are great for your gut bacteria because they're full of B vitamins as well as fibre. And walnuts are rich in plant-based omega-3, which is an important healthy fat for skin health."

Is there a recipe for good skin health?

"It's a holistic picture. The foundation is nutrition, and that includes treats. I don't believe in restriction – it makes you miserable and life is too short. I don't believe in cutting out food groups and you don't need to be fearful of food. You can have great skin being vegan or vegetarian, or you can eat everything and still have great skin.

"Sleep is really important - that's a no-brainer. Stress affects eczema, acne, psoriasis, rosacea and skin ageing, but having the knowledge empowers us to do something, which could be as simple as meditation or exercise. Just understanding that stress is a player is a piece of the puzzle that gives us control."

What are the common skin myths you've come across in clinic?

"That tanning beds help acne - no, they're going to give you skin cancer, and you're not going to care if you've got acne or not by that point. Another myth is that a perfect diet gives you perfect skin. A healthy diet is important, as well as managing your stress, but if you've got a genetic tendency to eczema or you've got hormonal acne, you may also need prescription creams or tablets. Food is a piece of the puzzle but it isn't the cure."

What is your favourite recipe from the book and why?

"The green chickpea pancakes with kimchi and mushrooms. Chickpea flour is high in protein and rich in fibre. It's a delicious, spicy lunchtime meal that is skin-loving because it has gut

> microbiomesupporting kimchi."



Skin Food by Dr Thivi Maruthappu is out now, published by Piatkus, priced £14.99.

you're in an appointment with me," Thivi, who is also a nutritionist, tells **HELLO!**. "There's so much you can do for yourself to stop you needing to come and see a dermatologist." As well as covering nutrition, recipe ideas and skincare products, the book contains advice on mental health and medical treatments, such as

phototherapy, for severe cases of

HS consultant

book, Skin Food,

explores the connection between

the food we eat and our skin. "I

want the book to feel as though

dermatologist Dr Thivi

Maruthappu's debut

Thivi, why is nutrition so important for skin health?

eczema and psoriasis.

"We've forgotten its importance because our main focus has been skincare and what we can put on, laser and inject into our skin. Your diet is a really important part of maintaining the healthy function of your skin. You can skip your skincare for a few weeks, but if your diet isn't right, your skin is going to suffer pretty quickly."

Can certain foods worsen skin conditions?

"Yes, but it depends on the skin concern. I see so much online saying: 'Cut out all gluten, cut out all dairy, you'll cure everything.' It's nonsense.

"There's very specific advice depending on what you're coming to me with. The book has a section on food allergies and eczema and psoriasis. It's really nuanced and not one size fits all."

Can the state of your skin indicate a health condition?

"Yes. People forget that your skin is deeply connected to every part of your body. It will show you if your cholesterol is high, if you have a kidney problem or if your liver is misbehaving. If you're stressed, you might have hives or an acne breakout. We've forgotten how amazing the skin is in telling us about what's going on inside."

What is the gut-skin connection?

"It's a new area of research, looking at the way our gut health and microbiome influences our skin health. We are at the beginning of understanding it, but there are early clues as to how the gut microbiome influences

How can women adapt their diet to

"During perimenopause, you lose



And there's a design collaboration lined up... "Hera has created a limited-edition unisex T-shirt inspired by my tattoos and the journey I have been on, in celebration of our

HELLO! FASHION

partnership together. The T-shirt [pictured far right] just launched."

Tell us about your personal style...

"I keep it casual and comfortable most days, wearing tracksuits such as the Hera Collective hoodie and sweatpant, and I also live in the Hera men's cargos, as I love their shape."

How do you usually

spend your weekends?

Tm looking forward

to playing alongside

the incredible

England squad

and representing

the country'

ear, Rachel has er eyes on the Women's

World Cup

"I like to take my dog Dexi on walks, eat good food and just chill out."

Do you remember when you first fell in love with football?

"I can't remember exactly what the first moment was, but I've had a ball at my feet for as long as I can remember."

Last summer's Euro 2022 win was an enormous feat for the team. How has life changed for you since then?

"I think it's mainly just people recognising me

now. There aren't many days that go by that I'm not stopped in the street for a photo or just someone congratulating me, and that is such a nice feeling."

Do you miss your fellow Lionesses when you're not training and playing together?

"Well, having to become opposition to one another

is the hardest thing – from team-mates to opponents. I'm really close to my best friend, Millie Bright, who plays for Chelsea, and we talk all the time."

The Women's World Cup is just around the corner. Rigorous training schedules aside, how are you preparing for it?

"I took some time off after the season to go on holiday and just completely switch off, which is something I've never really been able to do before, so that was amazing. But I'm the type of person that struggles to rest, so it was also hard. I think spending time with my loved ones has been the most important before going away for so long."

What are you most looking forward to about the World Cup?

Is there a playlist that helps to get you in the zone ahead of a game?

songs in the same order before every game."

What is the proudest moment of your career?

"There are so many moments that I'm incredibly proud of, but I think winning the Euros has to be the biggest achievement."

And how about your rules to live by? Is there a motivating phrase or mantra that drives you? "Never settle' and 'Don't look too far ahead live in the moment'."

When do you feel at your most confident?

"If I'm playing as a forward, then it's when I'm getting shots off and scoring. If I'm playing as a defender, then it's making big tackles and not letting anyone beat me."

Do you have a fail-safe ritual for times of self-doubt?

"Not really, I just try to be in the moment – that is something I've really worked on throughout my career."

And finally, can you offer any words of advice for women and girls keen to follow in your footsteps?

"Work hard and always make sure you're enjoying yourself. Believe in yourself and trust the process in your journey."

Rachel's limited-edition T-shirt for Hera is available now from heraclothing.com.



ith the Fifa Women's World Cup in Australia and New Zealand kicking off this week, Lioness Rachel Daly certainly has a lot to focus on. And the 31-year-old star striker has scored yet another goal as a brand ambassador for British streetwear brand Hera.

The talented player, who helped Aston Villa gain fifth place in the Women's Super League (WSL) after signing with them last summer – in the process picking up WSL Player of the Year and the Golden Boot – spoke to us before the Lionesses flew Down Under about her new

fashion collaboration, selfbelief, the importance of family time and how life has changed since England's historic Euro 2022 win...

Congratulations on your new ambassadorship, Rachel. How is summer treating you so far?

"It was an incredible start to the summer with

winning the WSL Player of the Year and also the Golden Boot, and now I'm getting to enjoy some rest and good times with my friends and family on holiday."

You'll be working on Hera's new campaign, Meet the Waymakers, shining a spotlight on inspiring individuals...

"I'm really excited I got to work on this campaign with the team and I truly believe in Hera's mission – I can't wait to see the other people who are featured and their stories.

What is it about Hera that resonates with you?

family-focused brand, and it's been amazing to partnership is going to look. I really resonated become, and I'm excited to be on this journey with them."

"Playing alongside the incredible England squad and representing the country."

"I don't have a playlist, but I play the four same



A FEW OF OUR FAVOURITE THINGS FROM PANDÖRA

Hot

season, with a sparkling new range of collectable charms plus necklaces, rings and earrings topped with stones in gleaming shades of turquoise and royal blue.
Earrings, from £35; Pandora
Logo Pavé Circle Collier
Necklace, £70; Sparkling
Statement Halo Pendant Necklace, £80; Bracelets, from





Pandora Signature I-D Pavé Ring, £55

Pandora Moments Charm Hoop





Pandora Opalescent Blue Hamsa Hand Dangle Charm, £60



Pandora Polished Wishbone **Ring**, £30



Pandora Blue Murano Glass Butterfly Necklace, £95



Pandora Moments Heart Closure Snake Chain Bracelet, $\mathfrak{L}90$



Pandora ME Heart & Rays Medallion, £40



Pandora ME Double Link Chain Necklace, £80



Pandora ME Pavé & Blue Dual $\textbf{Ring}, \pounds 55$



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BEETROOT, HALLOUMI, ROCKET & PEPPERS

Serves 4 Takes 20 minutes Soya-free, nut-free, wheat-free, gluten-free, vegetarian

"Yellow, orange or candied beetroot, if you can get hold of them, look prettiest alongside red and yellow roasted peppers."

INGREDIENTS

- 2 big handfuls of rocket
- 2 roasted peppers from a jar, sliced
- 4 small candied beetroot, peeled
- and finely sliced into rounds
- Vegetable or rapeseed oil, for cooking
- 1 block of halloumi (around 200g/7oz), broken into 1-2cm/½-¾in pieces
- Extra virgin olive oil, to serve
- Lemon juice, to serve
- **1.** Arrange the salad first, as

cooked halloumi quickly becomes rubbery as it cools. Strew the rocket on plates or a platter, then arrange the roasted peppers and sliced beetroot among it.

2. Set a frying pan over a medium heat and add a splash of cooking oil. Pat the halloumi dry (so that it doesn't cause splatters in the pan) using kitchen paper, then place in

the pan and fry for around 2 minutes on each side or until golden brown. Remove from the heat and dot the halloumi around the salad.

3. Spoon over a little extra virgin olive oil and some lemon juice (halloumi is very salty, so you probably won't need salt), then serve.



RADICCHIO, WHITE BEAN, FETA & ROASTED PEPPERS

Serves 4 Takes 15 minutes, plus 30 minutes standing Soya-free, nut-free, wheat-free, gluten-free and vegetarian

"Radicchio is a wonderful leaf, tinged deep red and pleasingly bitter. For a dairy-free version, swap the feta for a couple of tablespoonfuls of capers in brine, drained and roughly chopped."

INGREDIENTS

- 125g/4½oz radicchio, shredded
- 1 x 400g tin of cannellini beans, drained and rinsed
- 75g/3oz feta cheese, crumbled
 100g/4oz roasted red peppers in oil, drained and roughly chopped
- 4 thsp finely chopped fresh dill

- A pinch of salt and freshly ground black pepper
- Zest of 1 unwaxed lemon, plus2 tsp freshly squeezed lemon juice, or to taste
- 1 tsp red wine vinegar2 tbsp extra virgin olive oil
- **1.** Place all the ingredients in a large bowl and gently toss. Leave to stand for 30 minutes or so for the flavours to develop and penetrate the beans, and to soften the bitter leaves.
- **2.** Taste just before serving to check the salt and lemon levels
- add more as needed.





LEON RAINBOW SALAD WITH HARISSA

Serves 4 Takes 60 minutes Soya-free, nut-free, wheat-free, gluten-free, dairy-free, vegan

"This is another at-home version of one of our most popular restaurant salads."

INGREDIENTS

- 1 red onion, cut into 2cm/3/4in
- 250g/9oz celeriac, peeled and cut into 2cm/3/4in chunks
- 350g/12oz butternut squash

flesh, cut into 2cm/3/4in chunks

- 150g/5oz carrot, peeled and cut into 2cm/3/4in chunks
- 1 tsp nigella seeds
- 1 tsp ground turmeric
- 2 tbsp olive oil
- Salt and freshly ground black
- 1 × 400g tin of chickpeas, drained
- 2 big handfuls of baby spinach
- 2 big handfuls of rocket
- 1 tbsp diced pink pickled onions (homemade, or from a jar, or use sauerkraut)
- 50g/2oz pickled red peppers (or roasted peppers from a jar), drained and sliced

For the dressing

4 tbsp good-quality vegan

mayonnaise (check this is soya and nut-free, if needed)

- 2 tsp harissa paste, or to taste
- 2 tsp freshly squeezed lemon juice, or to taste
- Water, to thin
- 1. Preheat the oven to 220°C, fan 200°C, Gas 7.
- **2.** Tip the onion, celeriac, squash and carrot on to a baking tray. Add the nigella seeds, turmeric, 1 tbsp of the oil and lots of salt and pepper. Use a spoon to toss until everything is coated (you can use your hands, but they will turn yellow). Place in the oven and set a timer for 20 minutes.
- **3.** Tip the chickpeas onto a clean tea towel, fold it over and rub back and forth to remove the skins. Place the skinned chickpeas on another baking tray with some salt and pepper and another tbsp of olive oil, then toss thoroughly to coat. When the timer goes off, place the tray in the oven and roast alongside the vegetables (turn them at this point, too) for 20 minutes or until crunchy. Remove both trays from the oven and leave to cool until just warm. **4.** Stir together the mayo and
- harissa for the dressing and squeeze in the lemon juice. Add a splash of water to thin the dressing until it's pourable. Taste and add more harissa or lemon, if needed.
- **5.** Divide the spinach and rocket among 4 plates or wide shallow bowls, then add the vegetables and chickpeas. Scatter over the pickled onions (or sauerkraut) and pickled or roasted peppers, then spoon over the dressing and a final pinch of salt. Eat while warm.





SALAD DAYS

Leon was founded on the twin principles that food can both taste good and do you good. Since its first restaurant opened in July 2004, the chain has established more than 70 outposts, with 20-plus cookbooks clocking up sales of more than one million copies.

These recipes are from Leon Big Salads, a collection of more than 100 hearty and healthy salad ideas.

Leon Big Salads by Rebecca Seal, with photography by Steven Joyce, Tom Groves and Matt Hague, is published by Conran Octopus, priced £20.

CHIPOTLE STEAK WITH GRIDDLED SPRING ONIONS

Serves 4 Takes 28 minutes Soya-free, nut-free, wheat-free, gluten-free and dairy-free

"Spicy, sour, crunchy and fiery, with the sweetness of fresh corn – this salad has it all."

INGREDIENTS

- Vegetable or rapeseed oil, for cooking
- 2 tsp chipotle paste
- 2 corn on the cob
- 6 spring onions, trimmed and sliced on an angle into 4cm/1½in
- 225g/8oz sirloin or rump steak, fat trimmed, sliced to around 3cm/11/4 in thick
- A handful of tortilla chips (check these are gluten-free, if needed)
- 2 tbsp pumpkin seeds, toasted in a dry pan

For the dressing

• 1 tsp chipotle paste

- 3 tbsp extra virgin olive oil
- 2 tbsp vegetable or rapeseed oil
- Juice of 1 lime
- 1 shallot, peeled and very finely diced
- 2 tsp honey
- 1 tsp sherry vinegar
- ¼ tsp ground cumin
- A generous pinch of salt and lots of freshly ground black pepper

For the salad

- 1 head of cos lettuce, chopped into bite-sized pieces
- A large handful of lamb's lettuce
- 8 radishes, finely sliced
- 1 large handful of fresh coriander leaves
- 1 ripe tomato, finely chopped
- **1.** Whisk together all the dressing ingredients. Taste it should be

sharp, sweet, spicy and just a little bit salty, all at once. Set aside.

- **2.** Place all the salad ingredients in a large bowl, spoon over 2 tbsp of the dressing and toss well.
- **3.** Set a frying pan over a medium heat and add a splash of cooking oil. Mix together the chipotle paste and a further 1 tbsp of oil in a small bowl, then brush or spoon half of it over the corn cobs. Place the cobs and spring onions in the hot pan and cook, turning often, until the corn begins to blister and brown in places and the spring onions begin to char (turn on your extractor fan if you have one, as the chilli will spread into the air). Remove from the heat. When cool enough to handle, use a sharp knife to slice the corn

kernels off the cob.

- 4. Keep the pan on the heat. Brush the steak with the remaining chipotle mixture and sear in the hot pan until rare around 2 minutes per side. Remove from the heat and leave to rest on a warm plate.
- 5. Serve on a platter or on individual plates. The dressed salad should go on the bottom, then sprinkle over the corn and spring onions. Break (but don't crush) the tortilla chips over the top and sprinkle over the toasted pumpkin seeds. Slice the steak into thin pieces, cutting against the grain of the meat, and arrange on top of the salad. Spoon over the remaining dressing and tuck in.



The Amalfi Coast is widely considered to be one of Italy's most magical locations – matched by the region's captivating cuisine. Here, acclaimed food writer and chef Ursula Ferrigno shares some sundrenched dishes from her latest book, Cucina di Amalfi



SPAGHETTI FROM CAPRI (spaghetti alla caprese)

Serves 4-6 Takes 30 minutes

INGREDIENTS

- 250g/9oz vine cherry tomatoes, ripe and flavourful (or Datterini tomatoes, if available), cut into quarters
- 1 clove garlic, peeled and sliced
- 3 tbsp olive oil
- Sea salt and freshly ground black pepper
- 500g/1lb 2oz spaghetti
- 125g/4½oz buffalo mozzarella, torn into bite-sized pieces
- A generous handful of fresh basil, torn
- 2 tsp chopped fresh oregano
- Freshly grated Parmesan, to serve
- 1. Place the tomatoes in a large bowl with the garlic, oil and salt

and leave to marinate for 30 minutes.

2. Meanwhile, cook the spaghetti in a large pan of boiling, salted water until al dente. This will very much depend on personal preference, so taste as you are cooking and stop when the pasta is cooked to your liking. Drain, reserving a

cup of the cooking water.

3. Add the mozzarella to the marinating tomatoes. Add the spaghetti to the bowl of tomatoes and mix through, adding a little of the pasta cooking water if needed.

Sprinkle with basil and oregano. Serve straight away, sprinkled with Parmesan.



FISH WRAPPED IN COURGETTE FLOWERS (pesci serra ai fiori di zucca)

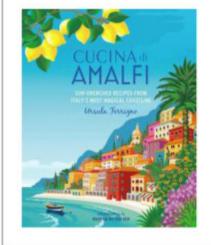
"This is a recipe for late spring or early summer. It is bright in colour, very dramatic when presented at the table and full of simple good flavours. Courgette blossoms should be available to buy at your local greengrocer or, better still, grow them yourself if you can."

Serves 6
Takes 35-40 minutes

INGREDIENTS

- 8 medium courgettes, trimmed
- Sea salt and freshly ground black pepper
- 675g/1lb 6oz swordfish steaks,
 2.5cm/1in thick, skin removed (or you can use tuna)
- 24 courgette blossoms
- 1 large egg, beaten
- 4 tbsp olive oil
- 2 cloves garlic, crushed
- 175ml/6fl oz dry white wine
- 1. Slice half the courgettes lengthwise, 3mm/1/sin thick, using a large chef's knife. You should have 24 slices. Grate the remaining courgettes.
- **2.** Fill a large pan with water, bring to the boil and add salt. Blanch the courgette slices in the boiling water for 2 minutes or until flexible.
- **3.** Cut the fish into 24 pieces around 6cm/2½in long and 1cm/½in wide. Season with salt and black pepper.
- **4.** Ease the courgette blossoms open and remove the stamens. Rinse them under cold water and pat dry with paper towels. Brush the inside of each with beaten egg and wrap it lengthways around a piece of fish.
- **5.** Heat the olive oil in a large sauté pan over a medium heat. Add the grated courgette, garlic and wine and boil briskly for 2 minutes. Season with salt and black pepper.
- **6.** Wrap a slice of blanched courgette around the centre of each piece of fish, then arrange the fish parcels on top of the shredded courgette in the pan. Cover the pan and cook for 7-10 minutes or until the fish is cooked.





THE COAST WITH THE MOST

Although Ursula Ferrigno left her native Italy when she was 12, the family returned every summer to be with her grandparents in Minori, one of the 13 villages that officially comprise the Amalfi Coast.

Now, she has written *Cucina di Amalfi*, a collection of 75 recipes ranging from antipasti to pizza and main dishes to desserts, alongside

notes on the area's food culture and traditions and scenic photography.

"This book has enabled me to dig deeper into the archives and family history. The memories that surfaced have been fascinating," she says. Cucina di Amalfi, with photography by Nassima Rothacker, is out now, published by Ryland Peters & Small, priced £20.

TURN UP the heat

Whether you're new to a gas barbecue or an old hand, its different temperature zones make it ideal for grilling, slow cooking and a myriad other techniques

CARNE ASADA WITH FLANK STEAK & POTATOES

"Flank steak, also called bavette, is a hearty, highly flavoursome cut from the abdomen."

Serves 4 Takes 35-40 minutes Cooking method Direct heat Resting time 3-5 minutes

INGREDIENTS

- 2 flank steaks (around 450g/1lb each and 1.5-2cm/around ³/₄in thick)
- Coarse sea salt and freshly ground black pepper
- 1-2 tbsp oil for rubbing
- 600g/1lb 5oz small potatoes (such as La Ratte or new potatoes)
- 2 tbsp oil
- 2 tomatoes
- 8 sprigs of fresh coriander
- Zest and juice of ½ unwaxed lime
- 2 tbsp freshly grated horseradish (or from a jar)
- Smashed avocado

For the smashed avocado (makes around 400g/14oz)

- 2 ripe avocados
- ullet Zest and juice of 1/2 unwaxed lemon
- 1 tomato, finely diced
- 1 shallot, peeled and finely diced
- 4 sprigs of fresh coriander, leaves roughly chopped
- 2 tbsp soy sauce
- **1.** Prepare the grill for a medium to high direct heat (200-220°C/400-425°F).
- **2.** Pat the steaks dry, rub all over with oil and scatter 1 tsp coarse sea salt evenly over both sides. Cover with baking parchment and leave to stand for around 15 minutes to come up to room temperature.
- **3.** Wash the potatoes, pat them dry and cut up any large ones. Put them in a bowl, mix with 2 tbsp oil and season with sea salt to taste. Place the potatoes on a Weber GBS cast-iron griddle or plancha over a direct heat and cook for 15 minutes, turning occasionally, until soft.
- **4.** Meanwhile, wash the tomatoes,



pat them dry, cut in half, remove the stalk ends and dice the tomatoes finely. Tear off the coriander leaves. Mix the diced tomato with the coriander, lime zest and juice, and season with pepper to taste. Set to one side. **5.** Put the steaks over a direct heat, close the lid and grill for 6-8 minutes, turning once, until the core temperature reaches 52-54°C/126-129°F. Take them off the grill, transfer to a chopping board and leave to rest for 3-5 minutes.

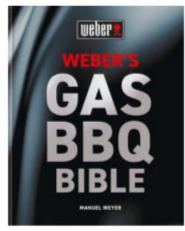
6. To make the smashed avocado, cut the avocado in half lengthways, remove the stones, scoop out the flesh with a spoon and transfer it to a bowl. Add the lemon zest and juice and mash the avocado roughly with a fork. Mix in the diced tomatoes and shallots, then season with salt

and pepper. If you are not a fan of coriander, you can use flat-leaf parsley instead.

7. Cut the flank steaks across the grain into 1cm/½in thick slices and season the cut surfaces with sea salt flakes to taste. Arrange the steak slices on top of the potatoes on the griddle. Top with the smashed avocado, marinated tomatoes and grated horseradish and serve warm.







THE THRILL OF THE GRILL

On a hazy summer day, there's no better sound than the gentle hiss and sizzle of food gently searing to perfection on the BBQ.

Gas barbecues are simple to use – they heat up quickly, have great temperature control and give off lower CO₂ emissions.

Manuel Weyer's book contains more than 250 recipes such as bourbon-glazed beef ribs, honey mustard plank-grilled salmon or even vegetarian pizza. Weber's Gas BBQ Bible by Manuel Weyer, with photography by Mathias Neubauer, is out now,

published by Hamlyn, priced £30.

STUFFED AUBERGINES

Serves 4 Takes 40 minutes, plus 15 minutes' marinating Cooking method Direct/indirect heat Resting time 10 minutes

"This combination of aubergine, feta and redcurrants with a large dose of barbecue flavour makes for a real taste explosion. You have to try it for yourself."

INGREDIENTS

- 3 aubergines (around 250g/9oz each)
- 2 tbsp coarse sea salt
- 50ml/2fl oz olive oil

For the stuffing

- 1 clove garlic, peeled
- 150g/5oz feta cheese
- 15g/½oz fresh flat-leaf parsley
- 50g/2oz redcurrants
- 50g/2oz cottage cheese
- Freshly ground black pepper
- 3-4 tbsp olive oil

- 1. Cut the aubergines in half lengthways and then cut a diamond pattern into the flesh, leaving about 1cm/½in around the edge. Prepare the grill for a medium to high indirect heat (180-200°C/350-400°F). Place a plancha or cast iron griddle over a direct heat, close the lid and preheat for 8-10 minutes.
- 2. Rub coarse sea salt over the cut surfaces of the aubergines and place them cut-side down on a baking tray. Cover with clingfilm and leave to stand for around 15 minutes at room temperature. Then wipe off any excess salt with kitchen paper and brush the cut surfaces with half the olive oil.
- **3.** Drizzle the remaining olive oil on the plancha or griddle and add the aubergine halves, cut-side down. Close the lid and cook for 5-8 minutes until golden brown. Turn the aubergines and cook for a further 4-5 minutes. Remove the aubergines from the grill and let cool slightly, then cover with clingfilm and leave to rest for around 10 minutes.
- 4. For the stuffing, finely chop the garlic. Cut the feta into 1cm/½in cubes. Rinse the parsley, shake dry and chop finely. Sort through the redcurrants, discarding any that are mushy, then mix all the prepared ingredients in a bowl

- with the cottage cheese.
- 5. Scoop out the flesh of 2 of the aubergine halves with a spoon and place in the bowl, discarding the skins. Carefully remove the flesh from the other 4 halves, leaving around 1cm/½in of flesh around the edges, and place in the bowl. Thoroughly mix the ingredients in the bowl and season with pepper to taste.
- **6.** Stuff the filling into the 4 aubergine halves and place them on the grate over an indirect heat. Close the lid and cook for 12-15 minutes until the filling is heated through. Finally, remove from the grill, drizzle with olive oil and serve warm.

PARTYTIME

Prince George turns ten on 22 July, so what better way to celebrate than with a right royal spread? Leading children's cookery author Annabel Karmel shares some of her latest recipes



CHICKEN HOT DOGS Makes 8 Takes 25-30 minutes

"Why not set up a mini hot dog station for your partygoers? Birthday guests will love to take charge of filling their own hot dogs with yummy toppings."

INGREDIENTS

- 2 slices of bread
- 1 onion, peeled and chopped
- 1 apple, peeled and grated
- 500g/11b 2oz minced chicken
- 50g/2oz Parmesan cheese,
- 1 tbsp fresh sage, chopped
- A few drops of Worcestershire sauce
- Plain flour, to coat
- Oil, for frying
- 8 hot dog rolls

Optional toppings

- 1 onion, peeled and chopped into small pieces and deep fried
- Sliced Edam cheese

For the coleslaw

- 150g/5oz red cabbage, shredded
- 1 small carrot, grated
- ½ apple, peeled and thinly sliced
- 3 tbsp mayonnaise

- 2 tsp lemon juice
- 1. To make the chicken hot dogs, put the bread into a food processor and whizz until you get fine crumbs. Tip the crumbs onto a plate and set aside.
- 2. Put the onion and apple into the food processor and whizz until chopped. Add the chicken, breadcrumbs, Parmesan, sage and Worcestershire sauce, and whizz again until finely chopped. Shape the mixture into 8 large sausages and then roll in plain flour.
- **3.** Heat a little oil in a frying pan. Add the sausages and fry for 10-12 minutes until golden and cooked through.
- **4.** If making the deep-fried onion topping, heat a small pan of sunflower oil until hot. Add the onion and fry until golden and crisp. Remove with a slotted spoon and blot on kitchen paper.
- **5.** Mix the coleslaw ingredients together in a bowl.
- **6.** Toast the rolls on a griddle. Fill each one with the sausages and top with the selection of toppings.

CHOCOLATE FRIDGE CAKE

Makes 12 triangles Takes 25-30 minutes, plus setting

"Searching for that perfect edible party-bag addition? Look no further than my chocolatey fridge cake – it's easy to prep in advance and sturdy enough not to get squashed in all the excitement. It's a royal favourite, too: Prince William chose a chocolate biscuit fridge cake as his groom's cake for his wedding to Kate Middleton in 2011."

INGREDIENTS

- 75g/3oz plain chocolate, broken into pieces
- 125g/4½oz milk chocolate, broken into pieces
- 50g/2oz unsalted butter
- 2 tbsp golden syrup
- 100ml/4fl oz double cream
- 175g/6oz digestive biscuits, broken into small pieces
- 25g/1oz mini marshmallows
- 75g/3oz dried apricots, chopped
- 50g/2oz raisins

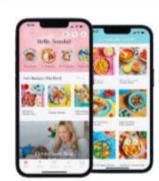
- 25g/1oz Rice Krispies
- 1. Line a 20cm/8in square shallow tin with clingfilm, leaving enough to hang over the sides.
- 2. Place the plain and milk chocolate, butter, golden syrup and cream in a heatproof bowl set over a pan of simmering water, stirring occasionally, until the chocolate has melted.
- **3.** Remove from the heat and add the

remaining ingredients to the bowl, stirring so that everything is coated in the chocolate mixture.

4. Spoon into the prepared tin and level the surface by pressing down with a potato masher or the



back of a spoon. Leave to cool in the tin, then transfer to the fridge and leave to set for 1 to 2 hours. **5.** To serve, carefully lift out of the tin, then peel off the clingfilm and cut into triangles or bars.



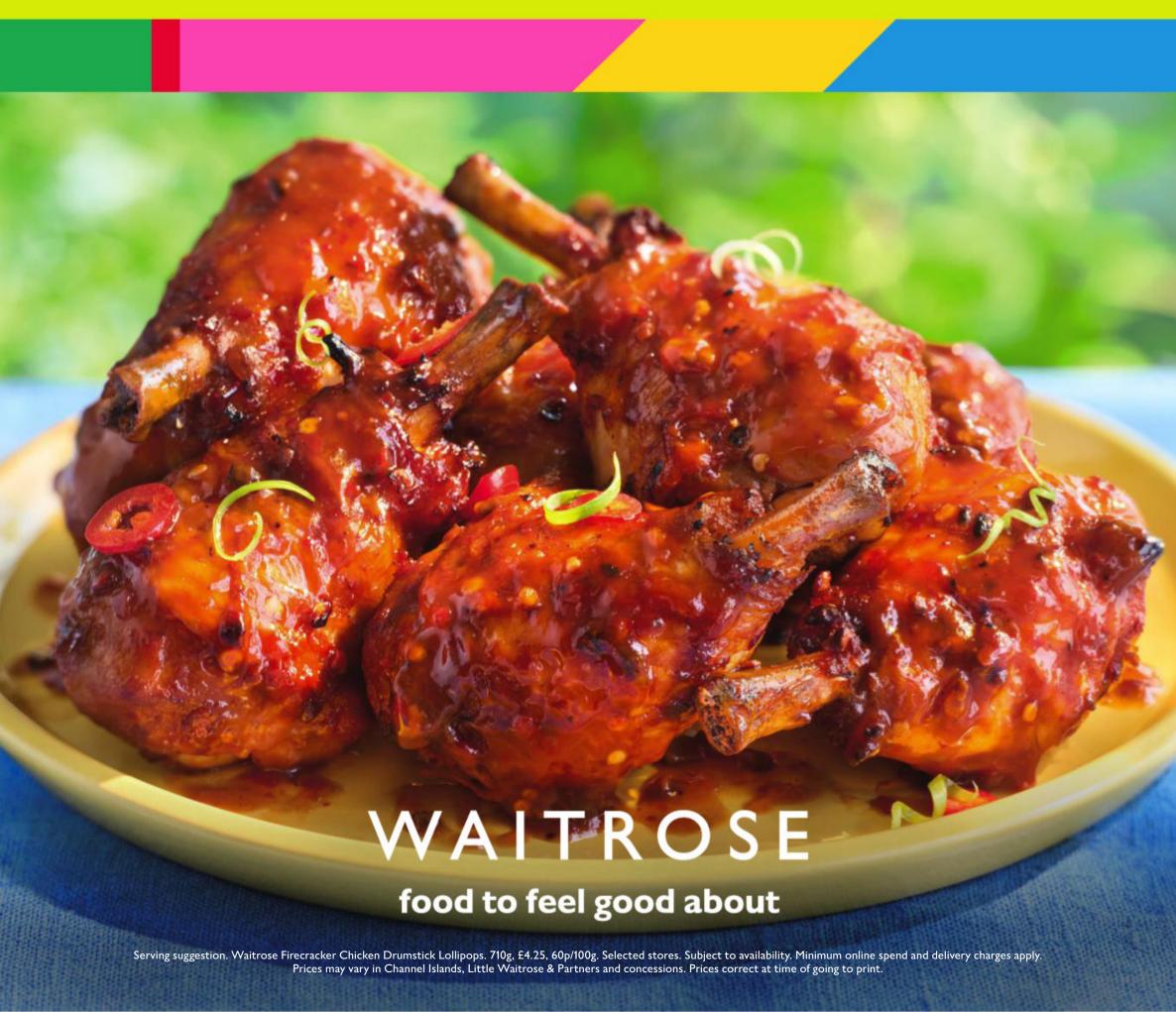
FUSS-FREE MEALTIMES

Looking for mealtime inspiration for your baby or toddler? Annabel Karmel's top-rated recipe app offers more than 650 simple and delicious ideas, with new recipes added every week. Signing up means you'll also get exclusive access to meal planners, shopping lists, an allergy tracker and a popular listen-along weaning guide. Visit the App Store or Google Play to start your free trial.

BRING THE HEAT TO YOUR NEXT BBQ

Our Firecracker Chicken Drumstick Lollipops are glazed with a peppery firecracker sauce. Hot, sticky and with just a hint of delicious sweetness, they're perfect for any barbecue.

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TANDOORI CHICKEN TIKKA

Serves 4
Takes 45-50 minutes, plus marinating

INGREDIENTS

- 650g/1lb 6½oz boneless, skinless chicken thighs, cut into bite-sized pieces
- Butter, for basting and cooking
- Juice of ½ lime
- A generous pinch of chaat masala

For the marinade

- 3 cloves garlic, peeled
- 2.5cm/1in piece fresh ginger, peeled
- 6 tbsp Greek yoghurt
- 2 heaped tsp chickpea flour
- 1½ tsp Kashmiri chilli powder
- ¼ tsp garam masala
- 2 tsp ground coriander
- ½ tsp ground cinnamon
- ½ tsp saffron strands, crushed
- 1 this dried fenugreek leaves, crushed
- A pinch of sugar
- Salt, to taste
- 1. To make the marinade, grind the garlic and ginger with a splash of water in a blender to a smooth paste. In a large mixing bowl, combine the yoghurt with the chickpea flour. Mix well to get rid of any lumps and form a thick paste. Add the ginger and garlic paste, chilli powder, garam masala, coriander, cinnamon, saffron, dried fenugreek, sugar and salt. Stir well, mixing everything to a smooth consistency.
- **2.** Put 2 tbsp of the marinade in a small bowl and set aside.
- **3.** Add the chicken to the bowl and mix well to make sure each piece is coated in the thick marinade. Cover the bowl and leave to marinate in the fridge for 2-3 hours, or preferably overnight.
- **4.** You will need wooden skewers soaked in cold water for 30 minutes.
- **5.** Preheat the grill to a medium heat. Line a baking tray with foil and place a wire rack over the tray.
- **6.** Thread the chicken pieces on to the soaked wooden skewers and place them on the wire rack. Place the tray under the grill and cook for 17-18 minutes. Turn the skewers halfway through the cooking time and baste with the melted butter until the chicken is lightly charred around the edges and cooked through.
- **7.** Meanwhile, transfer the reserved marinade to a small frying pan. Place over a medium heat and cook, stirring continuously, for 5 minutes until the marinade reduces and thickens. Add 2 tsp butter and turn off the heat, then transfer the cooked marinade to a bowl.
- **8.** Take the chicken off the skewers and add it to the bowl with the marinade, along with the lime juice and chaat masala. Stir well to make sure the chicken is evenly coated. Serve warm with salad and naan or roti.



You don't need a traditional tandoor to make these authentic dishes at home – Maunika Gowardhan shares delicious recipes that you can create in the comfort of your own kitchen

SHAMI KEBAB (lamb kebabs with cardamom, chilli & mint)

Makes 12 kebabs Takes 75 minutes, plus overnight soaking and cooling

INGREDIENTS

For the kebab mixture

- 500g/1lb 2oz minced leg of lamb (or use beef if you prefer)
- 100g/4oz chana dal, soaked in water overnight and then drained
- 50g/2oz peeled red onion, roughly chopped
- 5 cloves garlic, peeled and roughly chopped
- 5cm/2in piece fresh ginger, peeled and roughly chopped
- 2 dried Kashmiri chillies
- 1 tsp cumin seeds
- 2 dried bay leaves
- 2 mace blades
- 4 green cardamom pods (seeds only)
- Salt, to taste

For the kebabs

- 1 egg
- 4 tbsp chopped mint leaves

- 3 green bird's eye chillies, finely chopped
- 2 tsp dried mango powder
- 1 tsp garam masala
- Ghee or vegetable oil, for shallow frying

- Spicy green chilli chutney (see recipe below right)
- 1. Put all the kebab mixture ingredients in a large saucepan, season to taste and add 100ml/4fl oz of water. Cover with a lid and cook over a medium heat for 30 minutes, stirring halfway through. Then take off the lid to let all the moisture evaporate, so the kebab mixture is as dry as possible; depending on how much moisture your meat contains, this should take no

more than 8-10 minutes. Set aside to cool completely.

- **2.** Working in batches, add the mixture to a mixer grinder or food processor and grind to a smooth mix. This might take some time, as you will need to scrape down the sides of the mixer as you blend.
- **3.** Place the smooth kebab mixture in a large mixing bowl with the egg, mint, green chillies, mango powder and garam masala. Mix well and divide the shami

kebab mixture into 12 equal portions. Roll each portion into a ball, then flatten each one slightly. **4.** Heat the ghee or oil in a large frying pan over a medium heat. Don't add too much ghee or oil, as you want the shami kebabs to hold their shape as they fry. Working in batches, fry the kebabs for 1-2 minutes on each side until they go crispy and golden brown. Drain on kitchen paper.

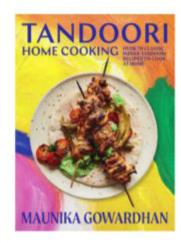
5. Serve the kebabs warm with spicy green chilli chutney.

HARI MIRCH KI CHUTNEY (spicy green chilli chutney)

Serves 4 as an accompaniment Takes 10-15 minutes

INGREDIENTS

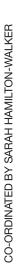
- 7 green bird's eye chillies (reduce
- Juice of 2 limes
- 1 tsp crushed cumin seeds
- **1.** Place all the ingredients in a blender and blitz to a smooth paste. Do not add any water. Serve with rotis, kebabs and salads.
- **2.** The chutney will keep for up to 2-3 days when stored in a nonreactive bowl in the fridge.



THE SPICE IS RIGHT

Chef and author Maunika Gowardhan, born and raised in Mumbai and now based in the UK, shares a fresh perspective in Tandoori Home Cooking, offering more than 70 recipes for marinades, vegetables, paneer, meats, fish and seafood, alongside fresh breads, salads, fiery chutneys and tangy dressings, all showing how simple ingredients can be brought together to create delicious flavours and aromas. Tandoori Home Cooking by Maunika Gowardhan, with photography by Issy Croker, is out now, published by Hardie Grant, priced £25. Follow Maunika on Instagram at @cookinacurry.







DRESSED TOINESS

Dame Mary Berry has a range of dressings designed to add instant flavour appeal to these colourful dishes

STUFFED PEPPERS Serves 4 Takes 45 minutes

Use flavoured rice pouches such as coconut rice instead of plain basmati for an extra flavour boost. You can also swap Classic Dressing for Light Salad Dressing to ring the changes.

INGREDIENTS

- 2 yellow bell peppers
- 2 yellow bell pepper2 red bell peppers
- 1 tbsp olive oil
- 1 onion, peeled and

finely chopped

- 1 courgette, finely diced
- 1 clove garlic, crushed
- 1 x 250g pouch ready-cooked basmati rice
- 1 tsp dried mixed herbs
- 100g/4oz cherry tomatoes, halved
- 4 tbsp Mary Berry's Classic Salad Dressing
- 2 tbsp chopped fresh coriander

- Salt and freshly ground black pepper
- 1. Preheat the oven to 200°C, fan 180°C, gas 6.
- **2.** Halve the peppers lengthways through the stalk and remove the seeds. Place cut-side up on a non-stick baking tray.
- **3.** Heat the oil in a large frying pan and fry the chopped onion, courgette and crushed garlic for 5-6 minutes.
- **4.** Add the rice, mixed herbs and cherry tomatoes and cook for 1-2 minutes. Stir in the dressing and coriander, then season to taste with salt and freshly ground black pepper.
- **5.** Divide the rice mixture between the pepper halves to fill and put back in the preheated oven for 30 minutes until the peppers have softened and the filling is piping hot.



PAPRIKA CORN ON THE COB Serves 4 Takes 20-25 minutes

Great on the barbecue. Prepare in advance and grill when required.

INGREDIENTS

- 4 corn on the cob
- 25g/1oz Parmesan cheese, finely grated
- 1 tbsp mayonnaise
- 3 tbsp Mary Berry's Light Salad Dressing
- 2 spring onions, trimmed and finely chopped, plus extra to serve
- 1 tsp smoked paprika, plus extra to serve
- Salt and freshly ground black pepper
- 1. Cook the corn on the cob in a pan of boiling water for 5 minutes, remove and drain on

kitchen paper.

- **2.** Blend together the Parmesan, mayonnaise, salad dressing, spring onions and paprika, and season with salt and black pepper.
- **3.** Preheat the grill or have the barbecue hot and ready to go. Place the corn on a foil-lined baking tray and spread with half

the dressing mixture. Grill for 3-4 minutes until the corn is just beginning to char. Turn the corn cobs over and spread with remaining mixture and grill again for 3-4 minutes.

4. Serve straight away, sprinkled with extra spring onions and paprika.





CONDIMENTS OF THE CHEF

Mary Berry's range of dressings was first launched in 1994, long before the author of more than 70 cookbooks found even wider fame as a judge on The Great British Bake Off.

The range comprises Classic Salad Dressing, Caesar Dressing, Light Salad Dressing, Honey & Balsamic Vinaigrette, Mango, Lime & Chilli Dressing and Blue Cheese Dressing and is available from Tesco, Waitrose, Sainsbury's and Ocado. For information, visit maryberrysfoods.co.uk.



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BERRY GIN JUG

Serves 4 Takes 5-10 minutes

INGREDIENTS

- 200g/7oz blackberries
- 1 lime, cut into wedges, plus extra to serve
- 200ml/7fl oz dry gin
- Ice cubes
- 250ml/9fl oz fruit pressé (choose a light-coloured one, such as apple or elderflower)
- Sparkling water, to top up
- Mixed berries, to garnish
- 1. Put the blackberries and lime wedges into a small jug and muddle together with the end of a rolling pin or wooden spoon. Add the gin and stir well.

 2. Half fill a large jug with ice cubes. Strain the flavoured gin into the jug, discarding the blackberry seeds and lime peel.

 3. Top up the jug with the fruit pressé and sparkling water, and garnish with mixed berries and lime wedges.

NEGRONI SBAGLIATO

Makes 1 Takes 5 minutes

INGREDIENTS

- 25ml/1fl oz Campari
- 25ml/1fl oz sweet vermouth
- Ice cubes
- Prosecco, to top up
- A twist of orange peel, to decorate
- 1. Pour the Campari and sweet vermouth into a glass, add ice cubes and gently pour in the prosecco pouring down a bar or long spoon placed in the glass will stop the bubbles fizzing over the edge of the glass.
- **2.** Stir the contents of the glass together, top up further with prosecco if needed and garnish with the orange peel.

POMEGRANATE MARTINI

Makes 1 Takes 5 minutes

INGREDIENTS

- Ice cubes
- 2 tbsp citron vodka
- 4 tsp triple sec

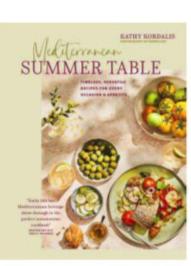
- Juice of 1 lime
- 50ml/2fl oz pomegranate juice
- 1. Fill a cocktail shaker with ice cubes. Add all the ingredients and shake to mix. Strain the cocktail into a martini glass.

AMARETTO SOUR

Makes 1 Takes 5-10 minutes

INGREDIENTS

- Ice cubes
- 50ml/2fl oz amaretto
- 25ml lemon juice
- 1 tsp syrup from a jar of maraschino cherries, plus cherries from the jar to garnish
- 1 tbsp aquafaba
- A dash of Angostura bitters
- A dash of bourbon
- 1. Half-fill a cocktail shaker with ice cubes and add all the ingredients. Shake really well until the outside of the shaker is cold.
- **2.** Strain the cocktail into a glass. Skewer a few maraschino cherries on to a cocktail skewer and use this to garnish the glass.



SHAKEN NOT STIRRED

These cocktail recipes are taken from *Mediterranean* Summer Table, a collection of more than 100 recipes influenced and inspired by the cuisines of France, Spain, Greece and Italy crowd-pleasing food that's designed to be shared and that you're bound to make time and time again. Mediterranean Summer Table by Kathy Kordalis, with photography by Mowie Kay, is out now, published by Ryland Peters & Small, priced £20.

JOANNE CLIFTON STAGE RESERVED TO THE STAGE STAGE

The former Strictly Come Dancing professional on landing her dream role as an ogre – and being besotted with her beautiful new niece

he's been crowned Strictly Come Dancing champion and starred on stage as Morticia Addams in The Addams Family and Janet Weiss in The Rocky Horror Show, but Joanne Clifton's favourite role is her most recent one – as "Auntie JoJo".

The professional dancer and musical theatre star is completely besotted with her young niece Minnie – the six-month-old daughter of Joanne's brother Kevin Clifton and his broadcaster girlfriend Stacey Dooley.

"I'm really happy being an auntie. I love her so much – she's the best," Joanne tells **HELLO!** in our

exclusive interview.

"She's just beautiful."

The performer, 39, has even asked fellow dancer Kevin to show Minnie videos of her stage performances.

"I wonder what she'd think, seeing her Auntie JoJo singing and dancing?" she says.

There will be plenty of opportunities for Minnie to watch her talented aunt in action as Joanne prepares to hit the road this week on a UK and Ireland tour of *Shrek the Musical*, playing Princess Fiona. For her, the role is a "dream come true".

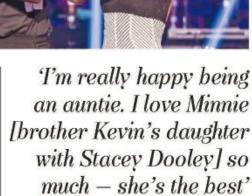
"If there was a princess that I was going to play, it was going to be Fiona," says the former world ballroom champion of the titular ogre's love interest.

"The first *Shrek* film is my favourite. Fiona has been in my head and my heart for years; I've

always wanted to play her. She's the first princess I related to. Fiona is feisty – and so am I."

It was a challenge at first to keep her perfect role a secret, so Joanne resorted to leaving clues for her social media followers.







BBC, BBC/FIRECRACKER FILMS, CAMERA PRESS, DAVE NELSON, GETTY IMAGES, GETTY IMAGES FOR THE NATIONAL LOTTERY, MELINDA SUE GORDON/UNIVERSAI

REPORTS: KIRA RICHARDS. LAURA BENJAMIN. PHO



Having always wanted to play Princess Fiona, Joanne is heading out on tour with *Shrek the Musical* (above). The former *Strictly Come Dancing* professional, who has a regular slot on spin-off show *It Takes Two*, claimed the Glitterball trophy with presenter and actor Ore Oduba in 2016 (far left)

"I kept giving little subtle hints. I would wear green and caption my Instagram pictures: 'Green suits me," she says with a laugh.

Although she plays the human version of Fiona for most of the show, there's a big reveal of her ogre persona. "I do go green," she tells us. "I have to run off stage and quickly get into the ogre outfit in eight minutes."

Joanne's transition from ballroom into musical theatre came when she bowed out of *Strictly* after winning with presenter and actor Ore Oduba in 2016. "It was difficult, but after we won, I thought: 'Now's the best time to go for that childhood dream," she says.

But her *Strictly* journey hasn't ended yet. She's a regular fixture on the show's spin-off, *It Takes Two*, as the host of Choreography Corner, teaching viewers a different dance move each week.

Despite her touring commitments, Joanne is keen to stay on. "We're in talks about how that's going to work," she says, adding that she thinks last year's *Strictly* finalist Fleur East – who's replacing Rylan Clark as former pro Janette Manrara's new co-host on the show this autumn – is "absolutely great".

DANCING GENES

Hailing from a tight-knit "dancing family", Joanne, who grew up near Grimsby, shares a close bond with her brother, who has also lifted the Glitterball trophy – in 2018 with Stacey – before moving on from the show. The 40-year-old has just been announced as an addition to the cast of West End hit *Everybody's Talking About Jamie*, starring alongside author and podcaster Giovanna Fletcher.

Joanne and her *Shrek* castmates will perform at more than 30 venues before the curtains fall next April. It will take her away from home – and from her partner AJ Jenks, shortly after moving in together.

But as performers – AJ is playing Buddy Holly in the musical about the rock'n'roll legend's life – the pair are used to being apart. "We spend the day together when we can," says Joanne.

The busy star will squeeze in one extra event in October: her 40th birthday. "We'll have a big party," she adds.

INTERVIEW: KIRA RICHARDS

Shrek the Musical opens on 21 July at Theatre Royal Plymouth. For tickets and venues, visit shrekuktour.com.

DON'T MISS THIS WEEK...

EVENT GREASE: THE LIVE EXPERIENCE

Roam the corridors with the Pink Ladies (right) or watch the T-Birds at work as Secret Cinema hosts a live experience of cult classic *Grease* at Birmingham's NEC Arena this summer. This immersive outdoor event ends with a screening of the much-loved film.

From 26 July to 13 August. To book, visit secretcinema.com.



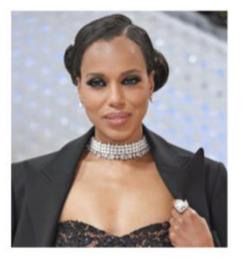
FILM OPPENHEIMER

Peaky Blinders' Cillian Murphy (left, with Emily Blunt) leads a star-studded cast as J Robert Oppenheimer in this drama about the scientist who helped develop the atomic bomb. Also starring Florence Pugh, Matt Damon and Sir Kenneth Branagh, the film addresses his creation of a weapon that could save the world – or, at the touch of a button, end it. In cinemas from Friday.

TV JOE SWASH: TEENS IN CARE

Actor Joe Swash explores an issue close to his heart in this 60-minute documentary. The star, whose mum has been a foster carer for more than 15 years, meets young people, experts and policymakers as he explores the UK care system for teenagers aged over 16. *Available now on BBC iPlayer.*





BOOK NOW KERRY WASHINGTON BOOK TOUR

Scandal star Kerry Washington embarks on a book tour in October to discuss her forthcoming memoir, Thicker Than Water. She will share her challenges and achievements in conversation at London's Southbank Centre and the Royal Northern College of Music in Manchester. To book, visit livenation.co.uk.

BOOK EVERYONE HERE IS LYING

When William Wooler's affair ends horribly in a motel, he returns home to find his nine-year-old daughter Avery unexpectedly back from school, and loses his temper. Then she is declared missing but who took his daughter? And why is everyone in the neighbourhood becoming more deranged? By Shari Lapena. Out now, published by Bantam Press, priced £18.99.





DREAM ESCAPES

With its history and beauty around every corner and a superb culinary scene, prepare to fall in love with the Italian capital

Rome

STAY

Bridging past and present to striking effect, freshly opened Six Senses Rome gleams just a stone's throw from the Trevi Fountain. Housed in a sensitively restored 18th-century palazzo, it's a city sanctuary designed with Earth-conscious principles in mind: expect lashings of travertine and cool, cocoon-like suites (3) finished with sculptural brass lamps and reached by way of a gargantuan marble staircase.

TASTE

Start the day as you mean to go on with a frothy cappuccino at old-school Ciampini. Then it's over to Barnum for lunch, followed by a pit stop for a granita at beloved Giolitti – try the syrupy fig, served with a wedge of plump brioche on the side. With its streetside tables and excellent people-watching, Bar San Calisto across the Tiber is as good a spot as any to spend aperitivo hour, but make sure you catch the final licks of light up on Six Senses Rome's buzzy rooftop, savouring a spritz before winding your way downstairs for a delicious supper of seasonal dishes at Bivium.

INDULGE

Six Senses Spa Rome (1) taps into the ritual of Roman bathing with a series of stone-carved pools – some warm, others gasp-inducingly chilly. There's a tempting bill of wraps, scrubs and facials, offered alongside biohacking therapies that aim to supercharge the body's recovery processes. After your treatments, nibble sliced coconut and revel in the peace.

EXPLORE

Impossibly grand and dripping with history, there's nowhere quite like Rome (2). Just off Piazza Venezia, Palazzo Doria Pamphilj wows with ornate halls and a cracking collection of oil paintings, including Caravaggio's awe-inspiring Penitent Mary Magdalene, and tucked behind Campo de'Fiori you'll find handsome Palazzo Farnese, adorned with frescoes by Carracci. Modern art enthusiasts will want to see Tracey Emin: You Should Have Saved Me at tiny Galleria Lorcan O'Neill before the exhibition closes at the end of July.

➤ Rates at Six Senses Rome start from €1,000 (approx. £850) for a Classic Room; visit sixsenses.com. EasyJet flies from London Gatwick to Rome from £26.99 one-way inc. taxes; to book, visit easyjet.com.



Zoë Kravitz is known to have enjoyed a Roman holiday



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